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THE NATIONAL Provisioner

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News and Views

THE NATIONAL PROVISIONER

Vol. 136 No. 8

FEBRUARY 23, 1957

Union or Splinters

No realistic person expects perfect unanimity to prevail in a family, company, community, industry, state or nation. Differences will exist as long as personalities, opinions, objectives and interests differ. The privilege of disagreement, which is enjoyed on every level, and within every conceivable combination of people in our country, has been a major factor in this nation's economic and social progress.

At the same time, in the field of foreign affairs, Americans have long followed the principle that while all of the "parts" should have a voice in forming the policy with which the "whole" will confront a common danger, once that policy has been established, then all citizens and parties should give it their support. It is recognized that in a time of danger the nation cannot afford the privilege of disunity.

We believe that the above principle is one to which the whole meat packing business should give consideration. We believe that the meat industry today faces several situations which must be recognized, on the basis of careful and dispassionate examination, as threatening grave danger for all the packers in the country. Unhappily, the industry is confronting these common problems in perilous disunity.

There is one sure way *not* to solve these problems, and one way to create deep chasms over which it will be difficult to join forces in the future, no matter what common difficulties may arise. That is the way of clinging to prejudice and preconceived ideas—of maintaining splinter and sectional and "size" viewpoints—without any real effort to understand others and to bring about a compromise which will be acceptable to all.

We are convinced that the future welfare of individual companies, and the industry as a whole, depends on the achievement of an acceptable unity of purpose and viewpoint with respect to these common problems.

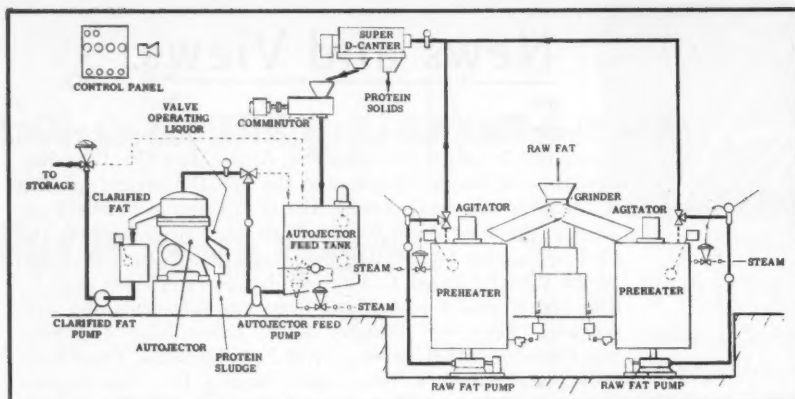
New Chairman of the board of the Western States Meat Packers Association is Leland Jacobsmuhlen, Arrow Meat Co., Cornelius, Ore. He was elected Thursday at the WSMPA annual meeting in San Francisco and succeeds Henry J. Kruse of Seattle Packing Co., Seattle, Wash., which now is a subsidiary of The Cudahy Packing Co., Omaha (see page 29). Kruse will remain on the WSMPA board. E. Floyd Forbes was re-elected as president and general manager, and three vice presidents also were renamed. They are: Douglas Allan, James Allan and Sons, San Francisco; M. H. Brown, Great Falls Meat Co., Great Falls, Mont., and Albert T. Luer, Luer Packing Co., Los Angeles. Homer F. Glover, Glover Packing Co., Roswell, N. M., was named a vice president to replace Jacobsmuhlen. Two vice presidents also were elected to represent sausage manufacturers, who now have full membership in the association. Thores Johnson, Made-Rite Sausage Co., Sacramento, was named to a three-year term, and Myron R. Soelberg, Peerless Sausage Co., Chehalis, Wash., was elected for one year. All directors whose terms expired this year were re-elected.

A New Humane slaughter bill (S-1213), which would authorize the Secretary of Agriculture to conduct, assist and foster research on improved methods of handling, transporting and slaughtering livestock and poultry, was introduced in the Senate late last week. The bill provides for an advisory committee, to be composed of representatives of producer and industry groups, scientific and professional groups, and the public, including humane organizations. The Secretary of Agriculture would report to Congress on January 1, 1959, and annually thereafter concerning actions taken pursuant to the act. Livestock handlers and slaughterers would be encouraged to adopt the humane methods developed, but the bill contains no compulsion feature. Industry observers have indicated that they believe the new Senate measure is an improvement over the four current House bills on the same subject. S-1213 was introduced by Senator W. F. Bennett (R-Utah) for Senator A. V. Watkins (R-Utah).

NIMPA's Southwestern division members will get first-hand information about "Administration of the Packers and Stockyards Act" at their regional meeting Friday and Saturday, March 1-2, in the Statler-Hilton Hotel, Dallas, Tex. Guest speaker, on that topic during the Friday morning session will be Lee D. Sinclair, chief of the Packers and Stockyards Branch, Agricultural Marketing Service, U. S. Department of Agriculture. A question and answer period will follow Sinclair's talk. The Friday afternoon program will include a business meeting, accounting session and a tri-state meeting of the Arkansas Independent Meat Packers Association, the Oklahoma Independent Meat Packers Association and leaders of a movement to form a similar state association in Texas. A Saturday morning session on sales and sales training, conducted by Fred Sharpe, NIMPA's director of sales training, will conclude the NIMPA division's regional meeting.

Texas packers, however, will meet again at 2 p.m. Saturday in the Junior Ballroom of the Statler-Hilton to discuss plans for the formation of a state association. All Texas packers are being urged to attend this organizational meeting.

Plans also are well underway for the national convention of NIMPA, to be held May 11-14 at the Palmer House, Chicago. Early reservations from associate members for hospitality rooms and exhibit booths indicate that the space will be over-subscribed within the near future, reports John A. Killick, executive secretary.



Fat Separation Centrifugation High Quality

HIGH grade lard and oleo stock are now being produced continuously in large volume by a mechanical rendering system with no degradation of the fat and protein, consistently high yields, lower labor requirements and easy adaptability to varying characteristics of the raw material.

Riverside Shortening Corporation's plant at Riverside, N. J. is the site at which the practical new process of the Sharples Corporation of Philadelphia has been employed successfully for about one year for producing lard, tallow, pork fat and oleo stock. Another setup of the same type is being used by Wilson & Co. at Chicago, to handle around 400,000 lbs. of fat a week in production of oleo stock.

S. P. fats also have been handled satisfactorily by the process and there is a good possibility that it will be used in defatting meaty materials

where the primary product desired is protein rather than fat.

Use of heat as an agent of tissue breakdown, with its resultant bad effects on the fat's color, f.f.a., odor, flavor and resistance to rancidity, is avoided in the new process. Moreover, the problem of obtaining a complete separation of the fat in the raw state, which has plagued experimenters with mechanical rendering, has been solved in the Sharples system.

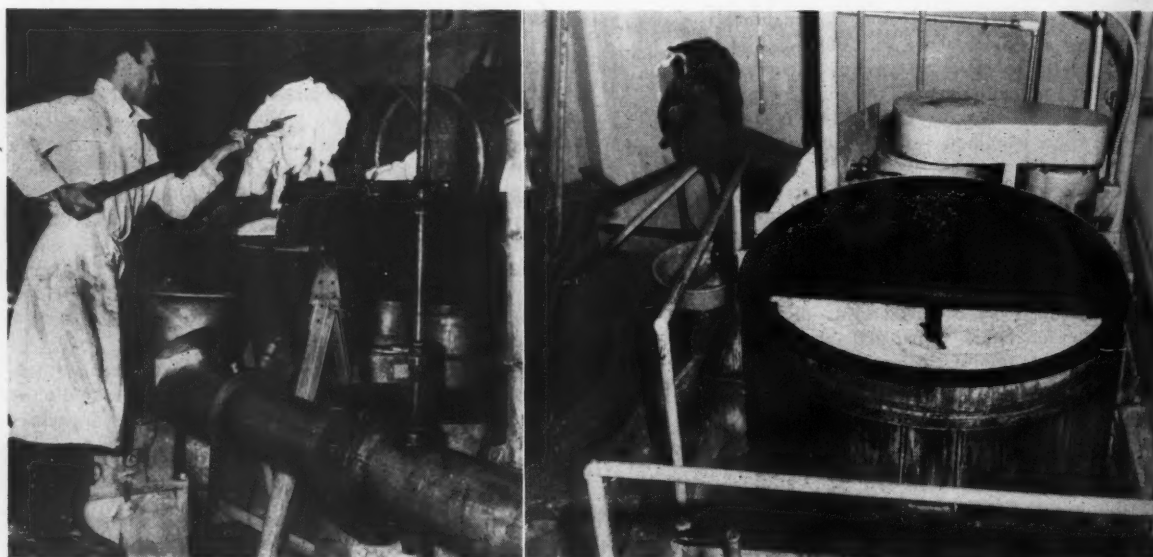
The new system of mechanical fat rendering is based upon the use of centrifugal separation of fat from the mechanically broken down protein material. Following five years of experimental and development work, the system was tested on a pilot plant scale by the manufacturer and in a large meat packing plant.

Rendering of fat under the system is started with the mechanical rupturing of the fat tissue. The initial

breakdown is done by an ordinary meat grinder with $\frac{3}{8}$ -in. plate at the Riverside plant where chilled pork fat is processed.

After grinding, the fat flows through a jacketed pipe (steam-warmed) to a pre-heater equipped with an agitator where the temperature is raised to the comparatively moderate range of 160 to 180° F. to reduce the viscosity of the slurry. The Riverside plant has two pre-heaters and the fat can be recirculated between them by pump, or either can be used as a supply source for subsequent steps in the continuous process. A supply of heated fat must be available constantly if the system is to operate continuously and with maximum efficiency. Movement of the fat from the grinder to the pre-heaters may be accomplished by screw conveyor or by feeding directly into the vessels.

From the pre-heaters the slurry is



LEFT: Operator feeding the raw fat grinder. RIGHT: The ground fat is being heated continuously in jacketed agitator tank.

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pumped to the first of two self-cleaning centrifuges which constitute the heart of the system. This machine, the Sharples Super-D-Canter, separates the heavy protein material from the fat under high centrifugal force and discharges it in the form of a dry, meaty solid. About 75 per cent of the protein present in the fat is removed during this step. The remaining protein-water-liquid fat mixture is discharged from the centrifuge into a high speed comminutor. The latter—a knifescreeen mill or disintegrator—reduces the residual protein to particle size. From the comminutor the mixture drops into a vessel where it is heated by sparging steam to 200° F. In the Riverside plant the vessel has an agitator; in other installations it has not.

From the comminutor receiver the mixture is pumped to the second centrifuge, a Sharples Autojector clarifier, which acts as a polisher to remove protein and water from the fat. The unit is a high-capacity, self-cleaning centrifuge using valves in the bowl to eliminate intermittently the sludge separated from the fat. (Proper comminution prior to centrifuging insures the satisfactory operation of the valves by shredding protein that might plug them.) The valves automatically open when a definite amount of sluge (water, protein and fat emulsion) accumulates in the bowl. The centrifuge adjusts itself to wide variations of feed rate and solid content in the material and this results in the discharge of well-clarified fat as well as concentrated sludge.

End products of the system are three: clarified fat, heavy protein solids and protein sludge.

A small percentage of liquor from the Autojector is fed back into the system to insure optimum operation of the valves, etc. In order to pro-

VIEW from above shows the first centrifuge where the initial separation of the protein from the fat and water is accomplished.



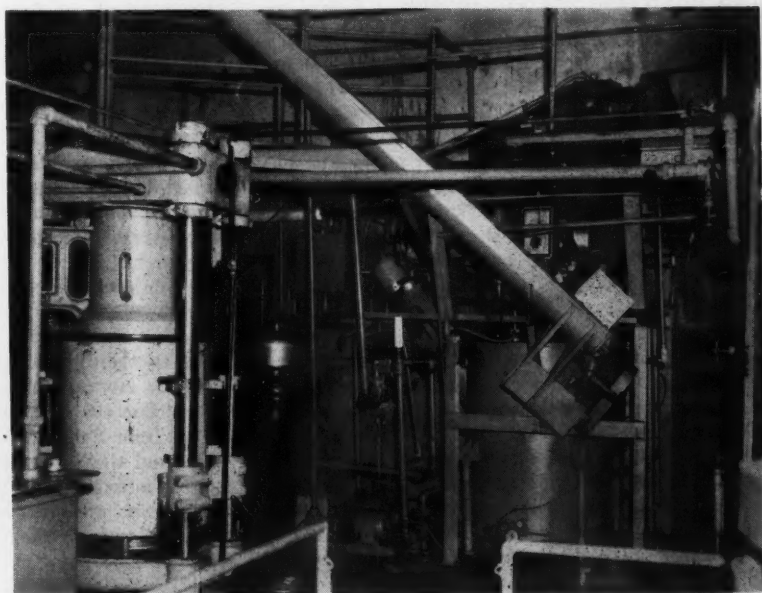
tect the quality of the finished fat, a drop in the temperature of the feed to the Autojector, or a reduction in the supply, automatically results in recycling the fat from the final centrifuge back through the feed tank.

The final clarified fat is free of protein and has a moisture content of less than 0.2 per cent. The fat's color is light, it has a low fatty acid content, the odor and taste are bland and the stability is high.

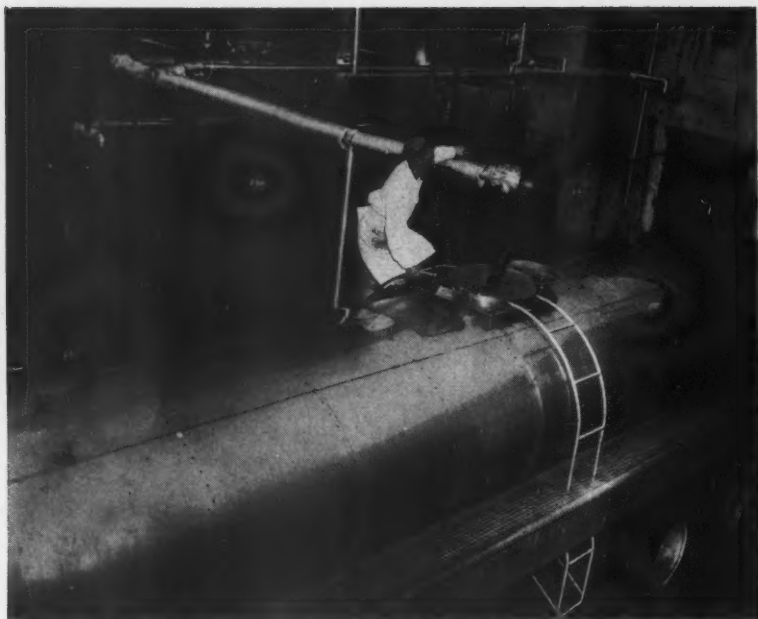
Tests on lard show 0.1 to 0.15 per cent moisture; 0.14 per cent f.f.a., and Lovibond color of 4 yellow and 0.4 red to 5 yellow and 0.5 red.

On oleo stock the results have been: moisture, 0.1 to 0.15; peroxide value, none; f.f.a, 0.3 to 0.4 per cent; Wiley melting point, 45.2° to 45.8°; Lovibond color, 0.9 red and 10 yellow.

The heavy protein solids discharged from the first centrifuge contain from 60 to 65 per cent water, 25 per cent protein and from 12 to 15 per cent fat. Since the temperature of this material has not been raised higher than 180° F. its characteristics are those of semi-cooked product and it may be used in animal food or for other purposes. The protein meal is perishable and within a reasonable



VIEW OF CONTINUOUS rendering system which occupies a space only 6 feet by 12 feet. The fat flows through the Super-D-Canter (top right), down through the comminutor to the feed tank from which it is pumped to the Autojector, where it is polished.



STAINLESS STEEL tanker loading lard at the Riverside Shortening plant in New Jersey.

period after production should be frozen or refrigerated, treated with a preservative, such as phosphoric acid, or employed in a product in which it will be heat-processed, such as in canning.

The Riverside plant is set up so that the heavy solids can be elevated by screw conveyor into a cone bottom storage tank placed directly above a dry melter. The heavy solids are rendered in the conventional and the cracklings are pressed in a hydraulic press to extract the fat.

The stream of water and protein from the final Autojector is somewhat smaller in volume than the material from the first centrifuge. When the system is being fed at the rate of 8,000 lbs. per hour of 90 per cent fat material the Autojector discharges about 500 lbs. of sludge, of which about 21 per cent is fat, 8 per cent protein and 71 per cent is water. Depending upon the type of fat being processed, it will vary from a thin watery substance to a gelatinous sludge. Riverside is disposing of the material to a farmer for use in livestock feeding, but there may be other uses for it.

In addition to the advantages gained by low temperature rendering, the system has other attributes which make it interesting from the production standpoint. It has a relatively high capacity per square foot of floor space required. The unit plant, such as that installed at Riverside, has a capacity of 8,000 lbs. per hour of

raw fat. The complete plant, including grinders, heaters, pumps, centrifuges, etc., can be fitted into a 15 x 16 ft. area and the two centrifuges require a space of only 8 x 12 ft.

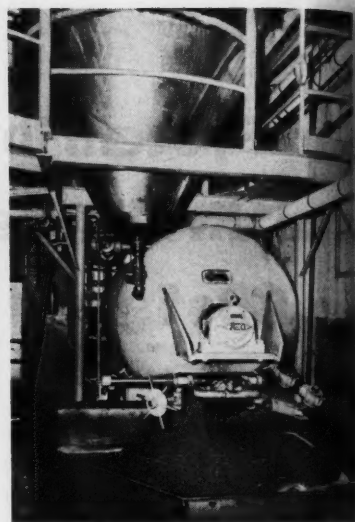
The system can be laid out to operate on low pressure steam (under 15 lbs.), thus reducing demand on the steam generating plant. No water is added at any point in the process, except for a small amount of condensate from sparging steam, and the steam consumption of the system, including dry rendering of the protein sludge, is no greater than for ordinary dry rendering.

The process can be operated to render any type of fat without adjustment to the machines. S. P. fats or other material containing considerable skin are handled at a somewhat slower put-through rate than the maximum of 8,000 lbs. of raw material per hour.

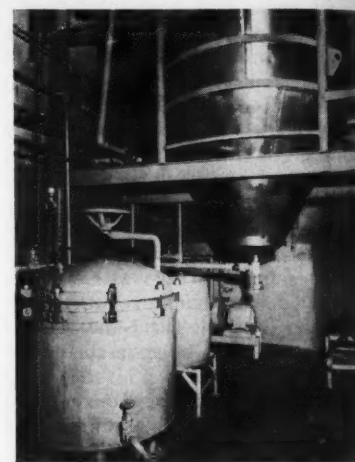
Feed to the plant can be regulated, stopped and started by push button control, and the plant as a whole will automatically adjust to the type or quantity of solids in the raw fat. For example, feed to the first centrifuge can be at a rate of from 2,000 to 8,000 lbs. per hour, and the system can also be charged intermittently. In the latter case there is a certain amount of recycling of liquor in the final phase of operations.

The Riverside plant is operated 16 hours per day with the supervisory attention of only one operator per

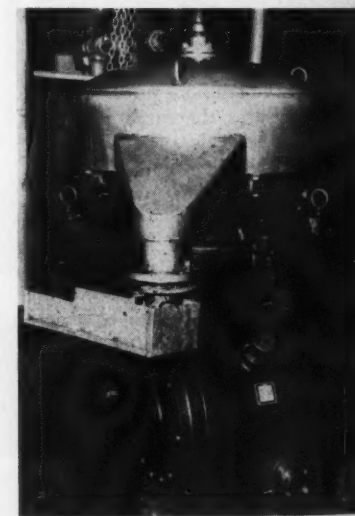
[Continued on page 32]



PROTEIN FROM the first centrifuge is sometimes processed in dry melter shown.



LARD AND OTHER fats are filtered and stabilized after recovery by new process.



AUTOJECTOR centrifuge discharging clarified fat from the system, ready for storage.



HOLDING MAP which shows TV saturation with the Quicknic message are Carlos Campbell, executive secretary, National Canners Association; Roger Brickman, sales manager, Illinois Meat Co., and NMCA president; John Moninger, secretary, NMCA; Robert Smith, market development, U. S. Steel, and H. H. Jaeger, marketing director, Can Manufacturers Institute.

Canners Seek Greater Market Share

DETERMINED not to accept the 1956 record-breaking sales as its share of the consumer market, the National Meat Canners Association is planning an aggressive advertising and market analysis program to expand its volume. This was disclosed at the annual meeting held in conjunction with the golden anniversary meeting of the National Canners Association at Chicago, Monday, February 18.

John H. Moninger, association secretary, reported that in 1956 canned meat sales reached a peace-time high of 1,700,000 lbs. or 14 per cent more than 1955. Canned meat accounts for about 10 per cent of all meat processed. January sales in 1957 indicate that this pace is continuing.

Since critical evaluation of a product is essential to maintain and increase quality, the canning industry always is seeking new ways to improve processing methods, Moninger reported. The support of the Meat Inspection Branch, USDA, in improving the nutritional value of canned meat was commended.

"There are only two ways for us to grow," said Moninger. "These are to increase consumption on the part of people already using canned meat and to attract to more customers."

A special grant from the Continental Can Co. will be used by the association to conduct the first large-scale motivation depth study to find out

why people buy or do not buy canned meat. Results from the study will be analyzed and used to develop better merchandising methods.

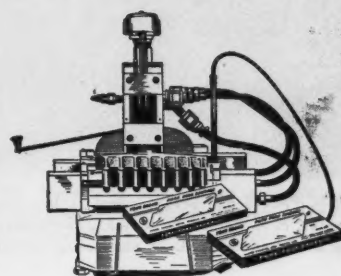
To attract new customers, the Can Manufacturers Institute is launching an intensive canned-meal promotion centered around canned meat. The promotion will utilize point-of-sale material at retail levels. The coined named "Quicknic" has been developed to designate preparation of a nutritious meal with canned food in a few minutes.

National TV support for the "Quicknic" promotion will be given by the United States Steel Corp. on July 31 and August 7 and 14. Additional TV and radio coverage will reach 63 markets with the sales message emphasizing quick and easy cooking during summer months when the housewife is most receptive to such suggestions.

Newspaper advertisements and features by the food editors will provide "how-you-do-it" support. The aid of the National Live Stock and Meat Board is being enlisted also in this promotion.

Association officers are: president, Roger Brickman, Illinois Meat Co., Chicago; secretary, John H. Moninger, American Meat Institute; vice president, Frank Lail, Oscar Mayer & Co., Madison, Wis., and treasurer, W. J. Foell, founder and president of Foell Packing Co., Chicago.

IT'S GREATER



THAN YOU THINK!

- B. F. M.'s famous ARO-MATIC MACHINE offers you unlimited possibilities for *Increased Sales and Greater Profits* this year.

- Aro-Matic-Packaged Meats and Merchandising Plans smooth out the peaks and valleys of seasonal consumer demand.

- We'll gladly prove it to you in your own plant.

Why wait —
TAKE ACTION NOW!

BASIC FOOD MATERIALS, INC.

853 STATE ST.
VERMILION, OHIO



GOOD SEASONING IS BASIC



PARTICIPANTS of truckers' panel (l. to r.) are D. Mossberg, Chris Sorenson, F. A. Rankin, Ed Muma, J. Rickenbacker and George Wolff. They discussed methods of eliminating in-transit bruise causes.

THE livestock industry segments are united in at least one important phase of their business—better animal husbandry. Meeting in Chicago at the Livestock Conservation, Inc., convention, the packer, trucker, railroad and humane groups planned action against the tremendous economic waste inherent in poor handling practices, whether on the farm or packer livestock pens. Guiding and coordinating the joint effort is LCI whose announced target is an increased farm income of \$1,000 or more yearly and better profits for all.

Specific avenues to lower drastically livestock losses at the meat packer level were described. Some can be accomplished by the packer himself while others require enlightened cooperation by other industry segments.

Specific areas in which bruise losses can be lessened were pinpointed at the truckers' conference under the chairmanship of Forney A. Rankin, director of farm relations, American Trucking Association, Washington, D. C. Panel participants were Ed Muma, Wilson Trailer Co., Sioux City, Ia.; George Wolff, Pennsylvania Motor Truck Association, Harrisburg; Chris Sorenson, Sorenson Truck Lines, Longmont, Colo., and Dr. J. Rickenbacker, Farmer Co-operative Service, USDA.

The all-purpose farm truck which must function as family transportation, livestock van, feed and milk-hauler contributes heavily to bruising of animals in transit, said Wolff, who operates three vehicles.

It is physically impossible to adapt one vehicle to all of these functions. Consequently its livestock hauling functions are done on a makeshift basis.

Apart from the farmer, the second largest livestock hauler is the non-certified mover whose equipment is often worse than the farmer's manure spreader, Wolff stated. By Pennsylvania law only livestock movement from the market to the abattoir is regulated by safety standards. Movement from farm to market is unregulated and governed by a sense of false economy.

The farmer, with his all-purpose vehicle, and the non-certified trucker haul the bulk of farm to market livestock. During the week Jan. 28, 1957 to Feb. 2, 1957, the Lancaster Stockyards received 2,458 head of cattle of which 828 were hauled by certified carriers. Of the 2,651 head of short-leg stock (calves, hogs and sheep) received in the same week, only 34 were hauled by cer-



PACKER PANELISTS are (seated) H. Stone, L. Taylor, D. Willems, (standing) J. Legg, W. Jackson, B. Wheeler, J. Rosse, R. Hansen, J. Cunkelman, R. Plager and F. Lingo. They gave case histories.

LCI LE
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Inertia Takes Bada

tified carriers. On Monday, Feb. 4, 1957, 1,568 head of cattle arrived with only 504 head being hauled by certified carriers. Of the short leg stock 22 out of 1,616 were brought in by certified carriers. Lancaster is one of the three terminal markets in the state handling about 650,000 head of all species and ranking 25th in the U. S. in volume.

Pennsylvania's 59 auction markets report that nearly all livestock arrives via non-certified haulers. Obviously no amount of care in hauling from the market to the packinghouse can wipe out the damage done in the market haul. Wolff recommended that efforts by LCI be concentrated at convincing the farmer that long-range economy justifies shipping via the certified hauler whose van equipment is equipped properly and subject to state inspection.

Building or modifying livestock docks to accommodate the modern livestock van is one way of aiding bruise loss prevention, stated Muma. Because of the height of the power unit, today's trailer floor height must be 52 in. Yet most stock docks are 48 in. or less in height. Livestock has to jump the gap and bruising is inevitable.

Because of space and height restrictions, the tail gate on the livestock van generally cannot be opened once the truck is backed to the dock. Consequently, gates narrower in width than the van have to be utilized with the risk of bruising as animals jam through the narrowed opening. One solution to this might be a roll-away alum-

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HUMANE-worker participants are S. Seiger, G. Rogers, J. Macfarlane and J. Shaffer.



LCI LEADERS shown above are (seated) J. Macfarlane, W. Dudley, P. Zillman, F. Knutzen, (standing) J. Rosse, D. Mossberg, R. Cuff, S. Steiger and H. Boyts, from many segments of industry.



DIRECTING RAILROAD conference are (seated at table) Jack Plaster, New York Central System, Ray Burke, Burlington Railroad and John Lehw of the Pennsylvania Railroad.

adeat in Bruise Fight

adium gate such as Swift & Company is using at Sioux City, Ia. Cattle can be unloaded from this van before the conventional van driver can make up his mind to unload, Muma asserted.

Use of white paint on truck tops should be encouraged. White reflects heat and reduces the interior temperature by 10 to 12° more than an aluminum painted roof or a dark roof. Flooring is a problem, said Muma. The Truck Trailer Manufacturers Association has announced production of an aluminum plate floor impregnated with carborundum chips which is relatively high priced. He cited several improvements by his company such as air-suspended tandems, double-deck units that can be converted with a gear and cable into a single floor and the all-aluminum van which permits a greater pay load haul.

Rickenbacker gave a brief summary of a survey, covering a 12-24 month period, conducted at 10 major stock yards in the Midwest and West. The results are presented in Table I (see page 22).

Approximately 4,000,000 head of livestock were included in the sample which represented about 34 per cent of total rail and about 9 per cent of truck receipts.

An analysis of truck receipts showed that 60 per cent of the losses occurred in the months of December through February. The ratio of distance hauled to losses was not on an ascending scale. The greatest loss took place in the

first 150 miles after which the animals became acclimated.

The positive relationship of length of haul to losses was observed in distances up to 350 miles and again from 500 to 700 miles. Loss ratios remained stable at the intermediate distances and followed the same pattern for distances greater than 750 miles.

To determine the relationship between equipment and handling factors in truck losses a test was made in May 1956. It showed that 3 per cent out of 4,000 truckers accounted for the losses sustained. Losses resulted from one or more of the following conditions: poor ventilation; inadequate bedding; over-crowding; lack of partitions in mixed loads, and handling abuse by driver during unloading. On the basis of these findings an expanded test was made in the fall of 1956 at eight major markets covering some 6,500 trucks. Results are being tabulated.

The techniques developed in the truck survey will be used in the near future in checking direct packer and railroad shipments, Rickenbacker concluded.

Truck transportation has given the livestock industry a greater degree of mobility, stated Sorenson. The "for-hire" livestock truckers have contributed to mobility by improving equipment and constant driver training. A recent LCI survey conducted for three days at various midwestern markets showed the "for-hire" truckers had one half the losses the private carriers had.

By working with LCI, the "for hire" trucker has learned how to hold the line on bruises. For example, it is now known that animals should not be heavily fed or watered just prior to shipment, as they are apt to lie down and be bruised by the other animals. Partitions are standard equipment for mixed loads. Properly constructed chutes are being used in loading and unloading. LCI-trucker dinners promote driver orientation, he stated.

Rickenbacker also commented on the restrictive legislation that hampers interstate livestock trucking. A helpful sign is the plan being developed by Kansas and eight western states called pro-ration whereby license fees and other taxes will be assigned to the various states in proportion to the miles traveled by a fleet in the states.

If livestock conservation activity is not to be dissipated in an effort to solve all problems simultaneously it will have to pinpoint its targets stated J. C. Rosse, Rosse, regional manager of the Omaha-Denver LCI, emphasized



EXTENDING wishes to president H. Aaberg (center) are F. Knutzen and J. Crowley.

TABLE I					
RAIL			TRUCK		
CATTLE	Dead	1.49	Dead	1.86	
	Crippled	7.46	Crippled	7.44	
CALVES	Dead	3.19	Dead	10.29	
	Crippled	18.55	Crippled	19.17	
HOGS	Dead	4.19	Dead	13.07	
	Crippled	8.18	Crippled	28.89	
SHEEP	Dead	4.27	Dead	9.42	
	Crippled	1.40	Crippled	9.36	

that facts are needed for guidance and presentation to top management to enlist their financial support.

Rosse told of one plant which in the past two years has cut its livestock losses from bruises, deaths, cripp-

ples and condemnations on livestock delivered direct by 10 per cent each year. This saving is estimated conservatively to be \$100,000. Yet the loss the plant sustained from these causes in 1956 would have paid its

current dividend on 350,000 shares of common stock. In another plant concentration of effort by a conservation committee cut losses in half.

Rosse then cited figures based on actual case studies taken at cooperating plants in his area. The combined bruise and grub loss was equivalent to the value of a 1,000 lb. Choice steer for each 1,000 head killed. This also can be interpreted as a loss of 3.7 native steers in 1955 and 3.3 in 1956; yearling steers, 2.2 in 1955 and 1.7 in 1956; heifers 2.1 in 1955 and 1.7 in 1956; shipper cows, 5.2 in 1955 and 4.4 in 1956. These figures are based on a slaughter of 250,000 head over a two-year period. While they show marked improvement, they highlight a big loss.

In figures collected at specific plants, the number of cripples per 10,000 head in 1935 was 19. This dropped to 13 in 1956 and the deaths in the same period dropped from 11 to 7. This is still too high in light of the expanded and improved transportation and handling methods.

Statistics taken on truck receipts show that there is a great spread in trucker efficiency. Some 40 large haulers who delivered 240,000 hogs last year had a dead and cripple ratio of three per 10,000 head, while 16 haulers handling 100,000 hogs had a ratio of 12.5 per 10,000 head.

More specific facts aimed at the farmer are needed if his support is to be enlisted, stated Dr. J. C. Cunkelman, chief veterinarian, Swift & Company, Chicago. Of the nine reasons cited for the need to eradicate grubs only two, hide damage and carcasses downgrading, are specific and these two have no appeal to the producer.

Last fall Dr. Cunkelman and Dr. W. Schwab, research agriculturalist, Armour and Company, Chicago, met in LCI offices with Dow Chemical officials to evaluate the potential market for systematic grubicides. No specific information was available to guide Dow Chemical in determining its research or marketing efforts, Cunkelman stated. More concrete facts are needed if good husbandry is not to be relegated to the hobby farmer or 4-H boy, he said.

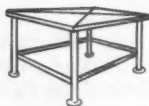
Don Willems, production control department, Armour and Company, Chicago, cited case histories where specific investigation of two icterus losses sustained by plants receiving hogs from distant points reduced the losses 50 to 60 per cent, respectively, by rerouting. Reasons for this were not determined but loss was prevented.

The railroad conference under the chairmanship of Ray Burke, Burling-



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ton Railroad, Omaha, adopted a resolution requesting the LCI to conduct an impartial investigation of the causes of hog icterus and to determine what relationship, if any, there is between the disease and transportation factors such as distance hauled and watering practices.

A daily tab is kept on bruise losses at the Omaha plant, stated Louis Taylor, vice president of beef operations, Cudahy Packing Co., Omaha. Bruise loss statistics are kept by lot, grade and type of cattle. The expense for gathering these data is very small, he said. Daily figures are tabulated into a monthly report by grade. Once a month the head cattle buyer and his assistants visit a cooler to inspect evidence of bruise losses. The work of the trimmer is checked closely as careless knife work can exaggerate initial loss. Trim losses also are tabulated on various primal cuts.

Two men are utilized for a half a day on the hog kill floor to get bruise loss figures at his plant, stated Harold Stone, manager, live hog department, The Rath Packing Co., Waterloo, Ia. This is done systematically to keep figures current and to serve as a program builder. This information is passed along to truckers and producers and incorporated in the firm's daily farm broadcasts. It can also be used to show management how a better yield—as high as 3c per head—can be secured from each animal, and thus obtain support for the livestock conservation effort. He believed figures should be secured on a national basis for a comparative guide.

If grub and bruise losses of \$5 a head are sustained, as LCI figures indicate, the packer, with his margin of about \$1.80 per steer, is processing three out of five for nothing, reported Russell Plager, manager, livestock department, John Morrell & Co., Ottumwa, Ia. This information has to be passed on to the farmer if packers are to get his cooperation.

Recognition of good truckers has paid in better livestock handling, emphasized Frank Lingo, manager, agriculture service department, John Morrell & Co., Sioux Falls, S. D. Certificates that can be displayed are issued to these truckers. Causes for damage must be examined constantly. He cited the rash of lamb leg injuries recently experienced which were traced to a feed lot in Idaho where the veterinarian gave the animals a vaccination on the left leg. Vaccines should be administered in other places to protect product.

John Macfarlane, chairman of the

humane conference and field director, New England Livestock Conservation, Inc., Boston, stressed the need for cooperation on the part of the various humane associations. He noted that by enlisting the economic self interest of the producer or transporter, much more progress could be made than by threatening legal action. "Humane groups should stop being police officers and should explain the economic advantages of handling livestock carefully," he said. "For example, the farmer should be told that any downgrading of meat

that results from bruises sustained in careless loading or transporting eventually is paid for largely by himself."

Motorization of the farm has enhanced the farmer's competitive position by enabling him to move livestock to several markets. However, it also decentralizes responsibility, noted Sam Seiger, Livestock Loss Prevention Association of Ohio, Inc. He said the estimated annual bruise loss in Ohio is \$2,000,000, according to Ohio State University. Seiger is the newly-appointed field director of the Ohio association.



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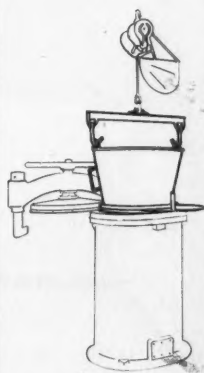
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Electronic Machine Will Speed Agar's Paper Work

ANOTHER step toward automation will be taken later this year by the Agar Packing Co., Chicago, when it acquires an electronic data processing machine which will cut order-processing time considerably and will greatly simplify this step and the company's filing system.

The machine, an IBM 305 RAMAC—a random access memory accounting unit—will store in its gigantic electronic memory, up to five million facts and figures relating to Agar's business operations, the packing and world-wide distribution of pork and related products.

Furthermore, any of this vital information can be made available for processing or for management's consideration in seconds.

This entirely new concept of accounting for so much data so quickly—which will, in effect, be a continuous process—means that the information stored in the RAMAC memory will always be up to date. Facts available may have been recorded by the RAMAC only minutes before.

The central element of the machine is a magnetic disk memory unit. Information is stored on both sides of 50 disks which are arranged in a vertical stack that rotates at a high rate of speed. An access arm moves rapidly up and down and between disks to reach a particular group of data desired.

This arm acts under instructions stored in the RAMAC and additional instructions that enter the machine when the transaction is processed. When the information relating to an order enters the machine via a punched card, the access arm follows these instructions and darts from disk to disk, making all of the necessary changes in the accounts and totals that are affected.

One of the unusual aspects of the RAMAC is the interrogation feature. The operator may query the memory from a keyboard at the machine, and in seconds, the answer will be typed out to be furnished to management.

What plans does the Agar Packing Co. have for its new "electronic office?" According to Michael Breen, assistant secretary of the firm, it will be located in the order processing and invoicing section. The machine will

keep track of the company's customers, products, the shipping of products and will provide an automatic credit and pricing check.

"Using a different code number for each product, customer and routing," Breen explained, "we will be able to feed the RAMAC a punched card with a combination of code numbers and the current price of the product or products. The machine will pick the desired information represented by each code from the disks and pass it along to the computer, which is one of its components, to price the desired quantity, and then to the printer, another component. The printer will make up the complete job order from the card."

"This will show the usual information: the customer's name, address, order, price and routing—all in a matter of seconds. We will keep the punched cards in one master file instead of three, as we do now—one each for products, customers and routing."

The principle of "management by exception" will be used to a large extent. For example, errors in pricing will automatically be flagged by the RAMAC and will be printed out for the attention of the sales department. Also, the RAMAC will automatically notify the credit department of all orders over a customer's credit limit.

In its spare time, the machine will process Agar's 1000-employee payroll and will handle other general accounting activities.

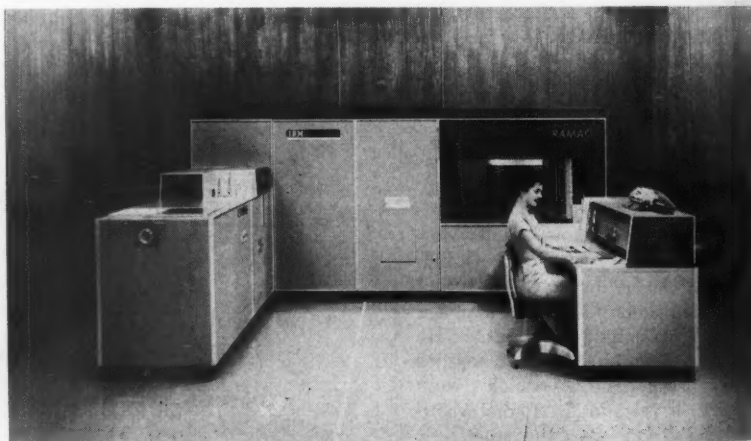
"We went into automation, in the first place, because our volume of business couldn't be handled by our present clerical help," Breen went on. "Our smaller accounts, the number of which is growing rapidly, made it necessary for us to have either more clerks—or automation."

In addition to speeding up the work of the order processing and invoicing section, the machine will also affect the activities of the billing, accounts receivable and order filling sections, Breen stated. "We expect that orders will reach the order fillers 30 minutes sooner than they do under the present system."

"The RAMAC's potential probably far exceeds our present thinking. In the foreseeable future, we may be able to bill directly from the scales, using an IBM Automatic Production Recorder attached to the scales, which, working with the RAMAC, will add the weight of a particular order to other data on the order. This would also serve as a continuous inventory for us. Several billing steps now in force could be eliminated," Breen continued.

"There are undoubtedly many intangible savings other than the time consumed in pulling cards, which we will discover after the machine is in operation," he concluded.

The RAMAC is in use on a field test basis in a number of installations throughout the country, but the Agar Packing Co. is the first firm in the meat industry to place an order for one of these electronic machines.



ELECTRONIC DATA processing machine is built around disk memory unit, in background, which has storage capacity of five million digits. RAMAC also has arithmetical and logical processing ability, punched card intake and both punched card and printed output. Control center is at operator's console at right. Agar Packing Co. will install unit later this year.

Renderers Consolidate Gains, Tackle New Horizons

West Coast group to continue research, export, marketing and new market development activities, and participate in public relations and advertising programs sponsored by N.R.A.

ACCOMPLISHMENTS by the Pacific Coast Renderers Association during recent years in the fields of research, exports, marketing and new market exploitation will be followed up during 1957-58 with more progress, the members of the association were told last week by their retiring president, Richard B. Mortimer of Peterson Manufacturing Co., Inc., Los Angeles, and their new chief executive, Roy T. Mason, Consolidated Chemical Industries, Inc., San Francisco.

Reflecting concern over some of the new problems affecting the rendering industry, the program for the February 15-16 convention at the Fairmont hotel, San Francisco, gave considerable emphasis to public relations, while some of the speakers hammered at the theme that the industry must use the borrowed time made available by the favorable export situation to dig deep through research for new markets for its fats.

In addition to electing Mason president, the group chose Kenneth Reinhart of Kings-Tulare Tallow Works, Hanford, Calif., as vice president and re-elected Nels A. Hamberg, Peterson Tallow Co., Emeryville, Calif., as secretary-treasurer. Robert Young of Gordon Young Ltd., Vancouver, B. C., and Richard Oliver of American Processing Co., San Diego, were named as new members of the board of directors, while Joseph Firpo, Stockton Tallow Co., Stockton, Calif.; Joseph Babka, Western California Products, San Francisco; John Haugh, Tucson Tallow Co., Tucson, Ariz.; Lloyd Hygelund, Crown By-Products Co., San Jose; Roy T. Mason, Richard B. Mortimer and Kenneth Reinhart were re-elected to the board.

Officers Cite Accomplishments

The well-integrated program of business and social activities was led off by the report of president Mortimer, who outlined some of the association's accomplishments in 1956-57.

He said that as a result of observations made during his trip to Japan under USDA auspices, and subsequent education work with steamship companies, truckers, coopers and tallow producers, it had been possible to improve the quality and handling of tallow exports to Japan, and that Japanese users already had reacted favorably to the improvement.

President Mortimer asserted that the research programs of the Pacific Coast Renderers and National Renderers Association are making progress and that hopeful reports on a new fibre, an all-round plastic adhesive and a molding plastic, all based on tallow, are coming from the USDA Eastern Regional Research Laboratory, Philadelphia, Pa.

Mortimer offered as one instance of member aid by the association the fact that the MIB had been persuaded to instruct its inspectors to use a phenol spray sparingly in denaturing condemned material instead of loading it with phenol to the point where the meat scrap became toxic.

Secretary-treasurer Hamberg told the members that the association had maintained its regular membership, gained in associates, and operated within its budget, in 1956-57.

NRA director John Haugh reported that the national group will soon complete a movie on typical tallow-meal scrap processing operations which will be shown abroad to stimulate export trade.

NRA director Lloyd Hygelund said that the 1957 national convention will be held in Los Angeles and the 1958 meeting in Mexico City.

Miss Jamie C. Fox, secretary of the National Renderers Association, described some of the advertising and promotional work being done by the national organization.

An advertising campaign, which

will begin in April in feed trade publications, will stress the desirability of using higher levels of animal fat in poultry rations. An exhibit to be employed at the American Feed Manufacturers Association convention in May will have "Feed Modern" as its theme and will emphasize the calorie-protein ratio and higher value feeds. Miss Fox said that the association's Farm News Service Bulletin is being well received.

Much of Lloyd Hygelund's report for the tallow research and machinery committee dealt with the need for more and more research to find new uses for inedible fats. He warned that while new domestic outlets and the export market are temporarily keeping the "surplus wolf" from the door, Europe is building detergent plants.

Hygelund said that the experience with Tallow Research, Inc., had been encouraging, and as a result of the sale of ideas uncovered through its research, the group had been able to expand activities. "However, we still need more research funds," he declared. He expressed the belief that the rendering industry has not taken full advantage of its opportunities in the field of fats in food.

Committee Activities

Joseph Firpo, chairman of the freight rate committee, warned the renderers to expect higher carriage costs and noted that the Suez Canal closing had created a tight situation with respect to export shipments.

E. A. Herrgott, chairman of the trading rules committee, told the members that the Pacific Coast trading rules for tallows and greases have aroused interest all over the world and that many suggestions for changes have been offered. He advised the renderers to make the rules a part of their contracts since to do so would save money and difficulty. He noted that the absence of definite rules in contracts means that certain questions must be settled by the very general laws of the states when a controversy arises. "You are no longer dealing face-to-face, but with unknown people all over the country and the world," Herrgott pointed out.

Kenneth Reinhart, chairman of the

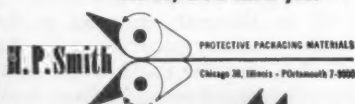


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odor control and public relations committee, declared the association and the Western States Meat Packers Association are working together to achieve reasonable protection for packers and renderers from arbitrary action by counties and municipalities on alleged odor nuisances.

Research and Housekeeping

In speaking on "Protein Concentrates for Feeds," Hobart R. Halloran, feed consultant of Petaluma, Calif., said that uniformity is one of the qualities most desired in meat scraps. He noted that while mineral content is a good selling point for meat and bone meal, the calcium and phosphorus should be watched and not be allowed to vary unreasonably. Halloran advised renderers that to improve quality they should separate out low grade material, process quickly, stabilize both meat scraps and fats, blend their materials and practice quality control.

Among the suggestions as to how renderers should modernize to turn out better products, which came out of a "brainstorming session," were; "produce fast, fresh and furious;" "use time-study analysis;" "use antioxidants and blend;" "give more consideration to trucking and collection;" "transport tallow in insulated tankers;" "use better methods of settling out tallow;" and "employ cone-bottom and not flat tanks for storage."

In a panel discussion of "Public Relations," Dale Rycraft, jr., of Peterson Manufacturing Co., E. A. Herrgott and Kenneth Reinhart agreed that the renderers' problems in this field are growing. Don't wait until you are called a nuisance, they cautioned, but practice good housekeeping, use counteractants where possible, make friends with your industrial neighbors, clean up and cover your collection trucks and make your collections when most inconspicuous, and dress your drivers in dark uniforms.

Reinhart commented that the laws of California and other states fail to protect the status of existing plants.

President Mortimer gave a full report at the Friday afternoon session on his study of the Japanese market for tallow (see THE NATIONAL PROVISIONER of November 10, 1956).

Water Usage and Disposal

At the session on Saturday, February 16, Ray W. Hawksley and Arthur J. Inerfield, both of Ray W. Hawksley Co., discussed "Water Usage and Disposal." After showing some ex-

amples of boiler tube and pipe scale resulting from the use of hard feed-water, and corroded steam return lines, Hawksley declared that the availability of adequate treatment methods made it unnecessary to accept such conditions any longer.

What may constitute pollution of water by one rendering plant under one set of circumstances, may not be pollution for another, according to Inerfield. Factors in deciding whether pollution exists may include whether or not there is an impairment of the beneficial use of the water to the community, unsightliness, odor, etc. He noted that a processor's problem can often be simplified by segregating waste water which requires no treatment from that which does. Inerfield also suggested that the danger of being accused of being a "nuisance" can be minimized by providing a buffer strip between the plant and possible sub-divisions through proper zoning, and by landscaping and screening plant operations. "When people can't see you, or do see that your plant is surrounded with grass and flowers, their esthetic susceptibilities are less likely to be aroused against you," he pointed out.

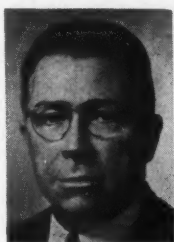
Outlook for Hides

In a brief review of the "Future Outlook for Hides," Albert Schain of Bissinger & Company, San Francisco, estimated that U.S. packers and renderers will have to "find a home" abroad during 1957 for about 6,000,000 or more of the 41,000,000 cattle hides and calfskins they may produce. Meanwhile, he warned, Argentina, New Zealand, Australia, China and other countries will be seeking markets for greater numbers of hides they will have available. "Due to the fact that the U.S. is now a large exporter, hide values will be determined by what the poorer nations can pay. There is no support program for American hides."

The United States has won new customers for its fats and other farm products through the P L 480 program, the renderers were told by B. T. Rocca, jr., Pacific Vegetable Oil Corp., San Francisco. The United States also gets something back from the soft currencies it takes for these surplus products, and the program has such strong Congressional support that it is not unlikely that an additional \$1,000,000,000 will be appropriated when the balance of the original \$3,000,000,000 runs out. Rocca said the program does entail undue red tape for U. S. exporting firms.

First Quarter Operations of Armour 'Have Gone Along Fairly Well,' Specht Tells Shareholders

Operations of Armour and Company, Chicago, in the first quarter ended January 31 "have gone along fairly well with the exception of the pork situation," F. W. Specht, president and chairman of the board, told the annual meeting of shareholders late last week.



F. W. SPECHT

The company has been handicapped thus far, he said, by a sharp decrease in hog marketings. "Federally inspected slaughter for the November, December, January quarter was about 15 per cent below a year ago. Prices of live hogs advanced sharply with the decrease in supply, and they have been far too high in relation to the values of pork products."

The outlook, however, is for more normal supplies of hogs seasonally, Specht pointed out.

"In contrast to hogs," he explained, "cattle slaughter for the industry was up about 7 per cent for the first quarter. The beef supply should continue to be good, and we hope for an improved result in this division."

However, he cautioned, "it is much too early to make any predictions as to our results for the year."

Specht noted that while the company's 1956 earnings of \$14,654,000 were a substantial improvement over 1955, "we are still far below our profit goal. We are entitled to a better return on our investment, and all of our efforts will continue to be directed toward that end."

Among steps being taken toward this goal are the replacement of outmoded, inefficient facilities in a continuing modernization project, and the company's move to obtain modification of the 1920 consent decree, which bars Armour and three other packers from dealing in some 140 food and non-food products.

Following the shareholders' session, the Armour board of directors met and re-elected Specht as president and chairman.

William Wood Prince, then chairman of the board and president of the Union Stock Yard & Transit Co. of Chicago, was elected vice chairman of the Armour board. Cyril L. Heslton, general manager of Armour

Leather Co., was elected a vice president of Armour and Company. Other principal officers of the company were re-elected.

(Prince resigned this week as president of the Union Stock Yard & Transit Co., and Charles S. Potter, executive vice president, was elevated to the presidency. M. J. Cook, who was vice president, was elected executive vice president of the stockyard company.)

Hog Decline Cuts Wilson's Profit in First Quarter, But 1957 Outlook Is Good

Domestic operations of Wilson & Co., Inc., Chicago, during the first fiscal quarter ended

January 31 were profitable, but earnings were below those of a year earlier due mainly to smaller hog marketings in the industry, James D. Cooney, president, told the annual meeting of shareholders held in Chicago early this week.

Cattle slaughter, however, was up during that period, Cooney pointed out, and hog marketings are expected to approach the volume of a year ago by late spring and continue at the higher rate through the rest of the year.

"We believe there is a sound basis for expecting satisfactory earnings during the remainder of the fiscal year," he said.

Cooney also reported that the company's foreign subsidiaries outside South America operated profitably in the first quarter.

Incentive compensation and stock option plans for key employees were approved by the stockholders. Cooney said their purpose is to draw good young employees into the company and hold them.

The Wilson president was optimistic about the future of the company and the industry. He pointed out that Wilson's domestic profits in the past three years have averaged just under \$5,000,000, compared to just over \$1,500,000 in the previous three years.

Cooney said the way to greater



J. D. COONEY

profit margins in the industry is through better merchandising, improving products and in cutting costs through technical advancement. He disclosed that the company will introduce on the national market a ham that is boneless, skinless, closely fattened and fully cooked, in 2-lb., 3-lb. and 4-lb. packages.

Mickelberry's Profit Declines To \$336,642 in 1956

Net earnings of Mickelberry's Food Products Co., Chicago, declined to \$336,642, or \$1.20 per share, in the year ended December 29, 1956, from \$440,405, or \$1.58 per share, in 1955, R. R. Laidley, president, revealed in the company's annual report.

Sales amounted to \$16,061,350, a 5 per cent drop from 1955 sales of \$16,903,236, reflecting a lower price average for the year, Laidley said. Total sales tonnage was almost identical with that of 1955, and sausage tonnage was the company's second highest on record, being just 1 per cent behind the all-time high volume of 1955.

"The lower earnings," Laidley explained, "were due mainly to increased labor rates, manufacturing costs and other business expenses, some of which we did not pass on to our customers."

The company disposed of all non-productive properties during the last quarter of 1956 and is "well able to undertake any expansion program in whatever direction we find attractive," he said.

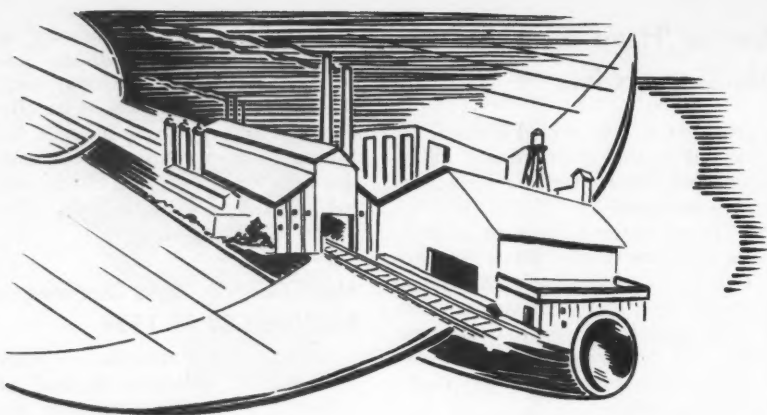
Development of Mickelberry's frozen food lines was "continued cautiously in 1956," the president reported, "and we feel more and more encouraged by the results and distribution we are getting. We are keeping in position to grow with the surely rising frozen food industry."

Advertising was expanded considerably in the past year and will be continued, he added.

Financial Notes

The board of directors of Swift & Company, Chicago, has declared four quarterly cash dividends of 50c each, payable April 1, July 1 and October 1, 1957, and January 1, 1958, to shareholders of record March 1, June 3, September 3 and November 29, respectively.

The directors also declared a special dividend of 25c a share, payable March 1 to shareholders of record February 4.



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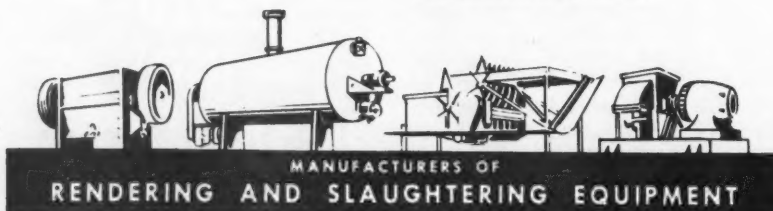
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Hammond-Standish Employees To Provide Working Capital

An agreement that may well mark a new milestone in labor-management relations has been reached in Detroit by Hammond-Standish & Co., largest pork packinghouse in Michigan, and members of Local 190, United Packing House Workers of America, AFL-CIO, the company announced.

The union has more than 300 members in the company plant. Salaried employees and executives of the firm also have signed separate but similar agreements with the company.

Under terms of the agreements, up to \$900,000 in working capital will be made available to the company by the employees over a five-year period.

Ten per cent of all salaries and wages will be paid into a fund called the Hammond-Standish & Co. Employees' Benefit Fund, on which the company may draw for additional working capital, for the use of which it will pay 6 per cent.

Money from the fund also may be used to reimburse the company if any losses should occur. In effect, the agreements demonstrate the desire of all personnel to participate in the firm's future growth, according to Joseph Strobl, president of the 99-year-old company.

Strobl, who conceived the plan, believes that it may well set a pattern for small business. He is confident that the plan will contribute substantially to employee efficiency.

Emerging from receivership a year and a half ago, the company has needed more working capital as a result of the expanding market for Hammond-Standish products, Strobl said. Sales exceeded \$13,500,000 last year and are increasing. A complete line of luncheon meats recently introduced has required the installation of modern slicing and packaging machines.

Hammond-Standish is the major source of fresh pork for the Detroit area, slaughtering up to 10,000 head per week. The company markets its products under the Greenfield brand.

Everyone Could Use This Frank Package Premium

A premium with sure-fire popularity—money—is being included in packages of Im-peer-ial hot dogs by Peerless Packing Co., located in Beckley, West Virginia.

Newspaper ads, inviting youngsters to "get free money," promise that they will find a penny, nickel, dime or quarter in every package.

The Meat Trail...

Armour, Oscar Mayer Not 'Ready to Sign' for Houston Land But Say They Still Are Interested in That Area

Neither Armour and Company, Chicago, nor Oscar Mayer & Co., Madison, Wis., has reached an agreement to buy land and build new plants in a proposed 650-acre meat packing center north of Houston, Tex., the two companies informed **THE NATIONAL PROVISIONER** this week. Officials of both firms indicated, however, that they still are interested in establishing operations in the Houston area.



A. E. ERICSON

Their statements followed an announcement in a Houston newspaper, attributed to **DOUGLAS B. MARSHALL**, trustee for the owners of the 650-acre tract, that Armour and Oscar Mayer were "ready to sign on the dotted line for the purchase of 25-acre tracts" in the proposed center.

Armour and Company still is talking with the landowners, but is not prepared to sign a contract at this stage, a company spokesman told the NP. No provisions yet have been made by the landowners for water or sewage facilities.

Neither is Oscar Mayer & Co. prepared to sign a contract for the acquisition of a 25-acre site, according to **ARTHUR E. ERICSON**, vice president and treasurer of the company.

"We are still interested in establishing operations in the Houston area," Ericson said. "However, because of the time that has elapsed since our original discussions with the Houston landowner group, beginning February, 1956, and the subsequent delay in settling satisfactorily the sewage and water requirements for a modern meat processing plant, other expansion plans have presented themselves which may have to take precedence. In fact, during this year-long interim, our company has purchased land in two other cities for other phases of our overall, long-range expansion program.

"If prior to settling Houston negotiations on a sound basis, our other expansion plans, whether in Texas or in other parts of the country,

should involve substantial capital expenditures, our plans for Houston may need to be delayed or possibly altered.

"We are impressed with the growth and development of the general Houston area and its business community as we are impressed with the vitality and progressiveness of the entire state of Texas. For these reasons our management has sought to make a permanent investment in the Houston industrial community."

Earlier, in Houston, Marshall told the NP that he hoped the contracts would be ready by this week, that the landowners would be prepared to sign at that time and he assumed that the two companies also would sign.

The landowners need to know how much water and sewage connections are going to cost before setting their price, Marshall said, and an engineers' report on the necessary improvements was expected to be ready this week. Pipeline will have to be laid for eight miles to the nearest city water connection, he said.

Marshall is vice president of **Quintana Oil Corp.** and a son-in-law of **HUGH ROY CULLEN**, head of the corporation and a member of the University of Houston board of regents. The university is near the Houston packinghouse district. Cullen has led opposition to any improvements in the present packinghouse area, and purchased the 650-acre tract of land north of Houston in 1954 in an attempt to get the established packers to move outside the city. He said he was acting for a large group of Houston businessmen.

In addition to Marshall, men now acting jointly as trustees for the 35 landowners are **WILLIAM A. SMITH**, chairman of the board of the **Citizens State Bank**, and **E. J. GRACY**, Houston oilman.

Weaver Heads Jobber Group

O. K. (BUCK) WEAVER of **Milstead Meat Co.** has been elected president of the **Associated Meat Jobbers of Southern California**, Los Angeles. **MAX MERLIN**, **Trojan Market**, was named vice president, and **HARRY MOSES**, **Harry Moses Packing Co.**, was elected treasurer. **Mrs. ELLEN FAULKNER** is executive secretary.



OFFICERS OF the Alabama Meat Packers Association, Inc., re-elected at the group's first annual meeting in Birmingham, are (l. to r.): vice president, **W. Melvin Haas**, **Haas-Davis Packing Co.**, Mobile; secretary-treasurer, **Miss Stella Beesley**, **Beesley Packing Co.**, Andalusia, and president, **William Kling**, **Valley Pride Packing Co., Inc.**, Huntsville. Next meeting of the association is scheduled for June 15 in Montgomery.

Seattle Packing Acquired by Cudahy; Kruse Will Manage

Purchase of **Seattle Packing Co.**, Seattle, by **The Cudahy Packing Co.**, Omaha, was announced jointly in Seattle this week by **HENRY J. KRUSE**, president of the Seattle concern, and **L. F. LONG**, Cudahy president. **Kruse HARRY J. THOMPSON** and **W. W. RYSTOGI** are the **Seattle Packing Co.** principals.

Under terms of the agreement, Cudahy will take over the packing plant at 2203 Airport Way, Seattle, and **Serv-U-Meat Co.**, 62 Madison



L. F. LONG



H. J. KRUSE

st., together with cattle feedlots near **Sunnyside, Wash.**, in the **Yakima Valley**. Inventory, truck fleets, warehouses and numerous other assets are also involved. **Seattle Packing Co.** employs more than 500 persons, and **Serv-U-Meat** has about 170 employees.

Both Kruse and Long emphasized that no changes in **Seattle Packing Co.** personnel or policies are contemplated. The newly-acquired firm will operate as a virtually autonomous Cudahy subsidiary with Kruse in the

post of vice president and general manager.

All meat products produced by the new Seattle Cudahy subsidiary will continue to be marketed under the Bar-S brand. However, the new consolidation, it was indicated, is a signal for expansion of the Bar-S brand into a wider sales territory.

"It is no secret that Cudahy has long planned to become a stronger factor in the growing Pacific Northwest market," Long commented. "We have been much impressed by the efficiency and success of the Seattle Packing Co. operation. Cudahy and Seattle Packing Co. concluded in preliminary discussions that the expansion interests of both companies were identical. Cudahy's policies hinge on decentralization and local control. For this reason, Seattle Packing Co. will continue to function in its present pattern of success. Our main objectives will be to expand distribution of our Bar-S products."

Kruse likewise intimated that expansion moves for Bar-S are in the offing. He said:

"The sale of Seattle Packing Co. to The Cudahy Packing Co. is the direct result of our desire to move ahead in the expansion of the Bar-S market area. Cudahy, with eight plants located in the West and Midwest, offers us the increased buying power and facilities needed to achieve this objective. In addition, Cudahy's experience as a national packer and available manpower provide all the strength we need to spread our brand."

JOBS

BOB BERNS has been appointed director of art at Wilson & Co., Inc., Chicago. He succeeds HARRY BERNS, his brother, who has been promoted to product advertising manager of ham, bacon and sausage. The new art director won the National Litho-



HARRY BERNS



BOB BERNS

grapher Association award for best display kit of 1953, and the Chicago Art Directors award for best catalog design, also in 1953. He joined Wilson Sporting Goods Co., a Wilson & Co. subsidiary, in 1953 as an artist

and in 1955 transferred to the meat packing firm as assistant art director.

The appointment of FRED CANTRELL as packing plant manager for Alpha Beta Food Markets, Inc.,



F. CANTRELL



J. GOODNIGHT

La Habra, Calif., has been announced by CLAUDE W. EDWARDS, president and general manager of the company. Cantrell previously was the firm's north district manager. The former packing plant manager, JOE GOODNIGHT, has been named sales manager of the company.

The three men promoted to new managerial positions by Seitz Packing Co., Inc., St. Joseph, Mo., as reported in last week's NP, are shown here. GEORGE A. McGLUMPHY, who joined Seitz in December, 1955, was appointed general manager of the beef slaughtering plant. WILLIAM O. K. DILLINDER, sales manager for the past four years.



W. DILLINDER



ED CLAUNCH

was named general manager of the provisions plant. ED CLAUNCH, who previously was assistant sales manager in charge of Kansas City sales, was promoted to sales manager. Seitz has a new beef killing plant under construction, and the firm hopes to be in the new plant by early fall, according to E. Y. LINGLE, president.

AL HOEKSTRA has been appointed head of the purchasing-transportation department at the Swift & Company

plant in Columbus, Ohio. He succeeds F. W. BLOY, who will head the purchasing-transportation department at the Swift plant in Evansville. Hoekstra has been on the Swift purchasing staff in Chicago and Jersey City since 1946.

FRANK RUDY, a director of Rudy Sausage Co., Donelson, Tenn., near Nashville, has been named vice president in charge of production. DAN R. RUDY, president and general manager, announced. WILLIAM HARDISON, formerly the general plant trouble shooter, has been promoted to assistant general manager. Dan Rudy said the firm's growth had made it necessary to have more executives. The ten-year-old company now employs more than 100 persons.

PLANTS

Sale of Mountain Packing Co., Asheville, N. C., for \$125,000 has been announced by J. A. BAKER, who founded the firm in 1915, and his son, A. B., president. The concern was known for many years as J. A. Baker Packing Co. The purchaser is GERALD BRYAN, who will be president and general manager. Bryan said approximately \$60,000 in improvements will be made to qualify the plant for federal inspection and grading. The plant is a 20,000-sq.-ft. building, situated on a three-acre tract. About 50 persons are employed.

Ajax Meat Packing Co., Los Angeles, has discontinued operations. The owner, LOU HARMAN, moved to Santa Maria, Calif., about 150 miles north of Los Angeles, where he purchased and will operate Santa Maria Packing Co. His new firm, as did the Ajax organization, will custom slaughter beef. Harman is a son of the owner and founder of Harman Packing Co., Los Angeles.

Wilkins Provision Co., Baltimore, has announced a \$20,000 expansion program calling for a larger freezer, cooler and cutting room to handle increased portion control business. The firm handles a complete line of beef, veal, lamb and pork portion control items for the restaurant and institutional trade. LOU LAPEDUS and BOB POSNER are partners in the purveying concern.

Armour and Company has announced that all company-owned delivery equipment headquartered in Indianapolis, consisting of 15 trucks, has been sold to the Emery Transportation Co., and an arrangement has been made with Emery to handle

Indianapolis deliveries of Armour products. Armour said the new arrangement will improve the company's delivery service because Emery transports products from Armour packing plants to Indianapolis. It will be possible now for many deliveries of product to be made direct to retail stores without rehandling.

TRAILMARKS

GEORGE A. MORRELL, Ottumwa, Iowa, a director and former vice president and treasurer of John Morrell & Co., has received the honorary degree of doctor of business administration from Iowa Wesleyan College, Mt. Pleasant, in recognition of outstanding service to the



G. A. MORRELL

college. Morrell has been a member of the college board of trustees since 1929 and is chairman of the board's investment committee. He served with John Morrell & Co. in various capacities for 31 years and was vice president and treasurer when he retired on July 1, 1954, to devote his time to other interests. He continues to serve on the board of directors.

AUGUST E. RUSER, Omaha, has been elected president of the National Livestock Order Buyers and Dealers Association, succeeding HAROLD MATHIAS, Oklahoma City.

JAMES D. COONEY, president of Wilson & Co., Inc., Chicago, has been elected a director of the Mid-America National Bank of Chicago.

The important part played by industry, such as packing plants, in supporting local communities has been emphasized by the city assessor's of-

fice in Madison, Wis. Oscar Mayer & Co., which is Madison's largest industry, paid city taxes amounting to \$532,567.16 last year, the assessor announced. That is the equivalent of about \$4.50 for each of the 120,000 residents of Madison.

Dr. WALLACE WINDUS, formerly of Tanimex Corp., has joined the staff of the hides, tanning materials and leather section of the Eastern Utilization Research Branch, Agricultural Research Service, USDA, Philadelphia. The leather section is directed by Dr. JOSEPH NAGHSKI, following the retirement of JEROME ROGERS. Dr. Windus will be engaged in research studies concerned with the chemical modification of animal hides.

DAVID DOLNICK, economist and industrial relations specialist, has opened a labor-management counseling service at 400 W. Madison st., Chicago. He formerly was research director for

the Amalgamated Meat Cutters and Butcher Workmen of North America, Chicago, where he directed negotiations of the national meat packing agreements and other labor-management activities. Dolnick is also on the panel of arbitrators of the Federal Mediation and Conciliation Service.

DEATHS

FREDERICK GUNKEL, 63, a vice president of Oscar Mayer & Co., Madison, Wis., died February 14 after a long illness. Gunkel joined the company in 1919 and had been vice president in charge of livestock buying for the past 16 years.

BERNARD RAND, 46, manager of Madison Rendering and Tallow Co., Madison, Wis., was killed in a car-truck collision February 17. His wife, LUCILLE, and a son, MORTON, were injured seriously in the crash.



THESE 14 YOUNGSTERS were among 16 winners of a bike safety contest sponsored by H. H. Meyer Packing Co., Cincinnati, producer of Partridge meat products. Contest was a search for the best bike safety slogans. Certificates entitling the winners to their choice of bikes in an extensive line were presented to them on the "Range Rider" television program, sponsored by the firm. Shown with the youngsters are H. Harold Meyer, president of the packing company; Ray Cliff, director of the Cincinnati Safety Council, who made the awards, and Sid Dougherty, announcer for Cincinnati television station WLW-T.

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Mechanical Fat Separation

[Continued from page 18]

shift. Once the plant has been started with an ample and consistent flow of raw material, about the only critical operation required of its supervisor is to see that the material in the pre-heaters is brought up to the proper temperature. Another workman is needed to handle the raw fat received from outside sources and to feed the grinder.

All rendered fats are Sparkler filtered, stabilized and then stored in holding tanks that are equipped with thermostatic controls and agitators to insure proper storage of the product prior to shipping.

Shipments from Riverside Shortening Corporation are made in bulk in stainless steel tank wagons to the larger commercial users. Tank wagons take less than 20 minutes to load via gravity feed. Each tank wagon that is loaded has a laboratory analysis made immediately to insure the quality of the product so it can pass the highest standards.

Raw materials utilized are purchased from all federally inspected plants in the Philadelphia area on a daily basis.

Kansas Inspection Bill Killed; KIMPA Weighs Next Move

Virgil Ohse, president of the Kansas Independent Meat Packers Association, plans to call a meeting of the board of directors to determine the next step in the association's drive to obtain an adequate state meat inspection program in Kansas.

The KIMPA-backed Senate Bill 14, which provided for full state financing of a voluntary inspection program, has been killed by the Senate agriculture committee. Senator Edward Gordon, chairman of the committee, informed KIMPA that the group did not feel it could sanction the \$75,000 to \$100,000 appropriation that the proposed amendment would have required.

Details of the KIMPA movement and efforts by other state packer groups to obtain adequate, state-paid meat inspection programs were reported in THE NATIONAL PROVISIONER of February 9, 1957.

Arkansas Tax Bill Killed

A bill to extend the state sales tax to poultry and livestock feed was killed by the Arkansas Senate after a similar proposal had been defeated in the House of Representatives.

Court Dismisses U. S. Suit Against Philadelphia Firm

A \$2,000,000 fraud case brought by the federal government against Cherkasky Meat Co., Philadelphia, and three of its officers was dismissed recently by U. S. District Judge George A. Welsh in Philadelphia.

Judge Welsh said the government had failed to establish "any proof whatsoever" that beef supplied by Cherkasky to the armed forces did not meet contract specifications.

The company and Morris Cherkasky, president; his wife, Dora, vice president; Emanuel Cherkasky, secretary and treasurer; four Army officers and a civilian meat inspector were charged in the civil suit with having conspired in the sale of inferior grades of meat to the U. S. armed forces.

At the outset of the trial last September, the government asked that the four Army officers and the civilian inspector be dropped from the case and apologized to the court for having cited them.

The government had acted on information from another packer, who said that because of the amount of the Cherkasky bids, the firm probably was not providing the required grades, Judge Welsh said. The judge also ordered the acquittal of the defendants in a criminal action on similar charges.

Need New MIB Approval of Imported Product Labels

Approvals of the Meat Inspection Branch given before July 1, 1950, applicable to labels for imported meats, meat by-products and meat food products will be cancelled effective April 1, 1957, according to a notice appearing in the *Federal Register* of February 6.

Anyone proposing to use labeling material on products to be imported on or after April 1 must submit the material to MIB for approval if it was originally approved prior to July 1, 1950, and has not been reapproved since that date.

1956 GNP Hits New Peak

Gross national product, or the nation's total output of goods and services, reached a record \$412,000,000,000 in 1956, the U. S. Department of Commerce reported. This was \$22,000,000,000, or 5.5 per cent, above 1955, the previous record year. About half the rise reflected price increases, the Department said.



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MEATS
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Flashes on suppliers

CROWN CORK & SEAL CO., JOHN L. CARNIE has been named general manager of the can division of this New York firm. He will be responsible for the sales and manufacturing operations and will maintain headquarters in Philadelphia.

E. I. DU PONT DE NEMOURS & CO.: ROBERT C. MYERS has been appointed manager of packaging sales of the film department of this Wilmington, Del., firm. WILLIAM B. DAVIS succeeds Myers as industrial sales manager. The film department

also announced establishment of a western and an eastern sales district. **CARL H. SCHREEP** has been named manager of the western district with headquarters in Chicago. **RONALD C. DAVIS** will be in charge of the eastern district and will have headquarters in New York City.

YORK CORP.: Charles P. Strickland, jr., has assumed the duties of industrial sales manager for the southwest district of this York, Pa., firm. He will be responsible for industrial air conditioning and refrigeration product sales in Louisiana, Texas, parts of Alabama, Arkansas, Mississippi and New Mexico. His headquarters will be in Houston, Tex.

C. P. STRICKLAND



GOODYEAR TIRE & RUBBER CO.: RICHARD H. ORGASS has been appointed field representative for the films and flooring division of this New York firm.

AMERICAN CAN CO.: F. B. NEWCOMB, formerly sales manager of the central division, has been elected vice president of this division. Associated with this New York com-

pany since 1935, Newcomb was appointed Chicago district sales manager in 1947 and manager of the central division sales in 1952. He succeeds L. W. GRAASKAMP, who has retired from the company.

CROWN ZELLERBACH CORP.: Election of two new officers of this San Francisco company have been announced. **GEORGE S. RUNYAN** has assumed duties as vice president of general paper sales and **DAVID J. BENJAMIN** has been named vice president of the Western-Waxide Specialty Packaging division.

PACKAGE PRODUCTS CO., INC.: Several changes in its sales personnel have been announced by this Charlotte, N. C., company. **PRICE H. GWYNN, III**, has assumed duties as eastern district sales manager. A new southwestern district sales office



P. H. GWYNN



E. C. GRAY

has been opened and will be under the direction of **ERNEST C. GRAY** with headquarters in Dallas. Two other sales representatives, **FRANK A. OWENS** and **JOHN A. LEONARD**, have been named to the staff. Owens will serve the Charlotte and central North Carolina area, while Leonard will cover western North Carolina.

THE MARKET FORGE CO.: Sale of its materials handling division to The American Pulley Co. of Philadelphia, has been announced by this Everett, Mass., company. **NATHANIEL WARSAW** will leave Market Forge to head the division for American Pulley.

THE HUBBELL CORP.: The H. W. Baker Co. of San Francisco has been named sales representative for the northern California area and Reno, Nev., by this Mundelein, Ill., company.

ROBERT GAIR DIV., CONTINENTAL CAN CO.: J. C. HENDRICKS, sales manager of folding cartons, has been transferred to Chicago from New York. Also, headquarters of the western sales manager, **CHARLES A. COLBERT**, have been moved to Elkhart, Ind., from Chicago, the company announced.

4 PACKERS PROBLEMS SOLVED BY KOCH CHEMICALS

PROBLEM #1—Obnoxious Odors SOLUTION . . . BANZIT

Highly concentrated liquid deodorizer and germicide. A little goes a long way (1-gal. BANZIT to 100-gal. water). Controls packinghouse odors, bacteria, fungus and insects. Spray or mop it in slaughter room, on hide and offal in storage, or other inedible departments. Add BANZIT to inedible rendering tank to kill smell without effecting quality or yield of meat scraps. Write for more information.

PROBLEM #2—Cleaner Tripe SOLUTION . . . TRIPE-KLEEN

Gives cleaner, whiter tripe that requires less trimming. Cleans better but leaves on more fat for more profit. Reduces washing time. Leaves no deposit of lime scale . . . reducing labor required to clean washer.

PROBLEM #3—Faster Cleanup SOLUTION . . . HI-VOLTAGE

Powerful industrial cleaner in powder form. Add a little to water and watch it loosen stubborn dirt, grease and grime. Ideal for laundering shroud cloths. HI-VOLTAGE cleans smokehouse interiors, trucks, cages, bacon hangers, etc. quickly, economically. Write for prices.

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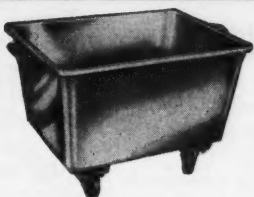
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USDA Proposes Important Changes in Meat Inspection Regulations; March 4 Is Deadline for Comments

Important changes in the meat inspection regulations have been proposed by the U. S. Department of Agriculture and were published in the *Federal Register* on February 2. Interested persons have 30 days to submit written data, views or arguments on the proposals to the USDA Meat Inspection Branch. Some of the major changes proposed are as follows:

1. Unsmoked sausage in casings which contained approved antioxidants would have to be marked to show their presence and percentage.

2. The term "nonfat dry milk" would be substituted for "dried skim milk" in the labeling requirement.

3. Lard and pork fat definitions would be substituted for "dried skim section of the regulations.

4. Processors would be allowed to use the term "animal fat" and "meat fat" synonymously to identify rendered fats obtained from cattle, sheep, swine or goats in the name of the product and ingredient statement for meat food products.

5. Presence of antioxidant, as well as artificial coloring, artificial flavoring or preservative, would have to be shown on the label.

6. The term "antioxidant" would be used in the regulations and in fat labeling rather than the term "preservative."

7. Lard is defined as "the plastic food which is prepared by rendering fresh, clean, sound, fatty tissues of hogs by an approved process. Such tissues do not include bones, detached skin, head skin, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings, and similar material, and are reasonably free from muscle tissue and blood," and to it may be added: lard stearine, hydrogenated lard, mono and/or diglycerides, lecithin, artificial coloring and the antioxidants (within permitted limits) resin guaiac, nordihydroguaiaretic acid, tocopherols, lecithin, butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, citric acid, phosphoric acid and monoisopropyl citrate.

8. Rendered pork fat is defined as "the plastic food, other than lard, which is rendered by an approved process, clean, sound, fatty tissues of hogs with or without other parts of carcasses or edible organs of such hogs (except stomachs, bones from the head, and bones from cured or cooked pork). The tissues are usually

fresh, but may be cured, cooked or otherwise prepared, and may consist in part of meat food products which are derived exclusively from pork," and may contain rendered pork fat stearine, hydrogenated rendered pork fat, lard stearine, hydrogenated lard or lard, mono and/or diglycerides, lecithin, artificial coloring and approved antioxidants.

9. Shortening made with meat fats is defined as the plastic food which is prepared in accordance with the provisions below:

(a) A mixture of two or more rendered fats or oils, or stearines derived therefrom (any or all of which may be deodorized and/or hydrogenated), of cattle, sheep, swine or goats.

(b) A mixture of one or more rendered fats or oils, or stearines derived therefrom (any or all of which may be deodorized and/or hydrogenated), of cattle, sheep, swine or goats, and one or more vegetable food fats or oils, or stearines derived therefrom (any or all of which may be deodorized and/or hydrogenated).

(c) A mixture of two or more rendered

fats or oils, or stearines derived therefrom (any or all of which may be deodorized and/or hydrogenated), of cattle, sheep, swine or goats; and salt, and not more than 10 per cent water.

(d) A mixture of one or more rendered fats or oils, or stearines derived therefrom (any or all of which may be deodorized and/or hydrogenated), of cattle, sheep, swine or goats, and one or more vegetable food fats or oils, or stearines derived therefrom (any or all of which may be deodorized and/or hydrogenated); and salt, and not more than 10 per cent water.

Shortening may contain one or more of the following optional ingredients: monoglycerides and/or diglycerides, lecithin, lipids, artificial coloring, and the artificial flavoring diacetyl in product that has not been artificially colored. Shortening may also contain approved antioxidants.

10. Labeling terminology for the various types of shortening would be specified by the regulations.

Columbus Meat Inspections

Meat inspectors in Columbus, Ohio, made 683,065 inspections in 1956 and condemned 547 whole animals. Dr. Ollie N. Goodloe, city health commissioner, said in his annual report

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ALL MEAT . . . output, exports, imports, stocks

Meat Output Up, But Below Last Year

Production of meat under federal inspection for the week ended February 16 scored another small increase. The gain came about largely on the larger hog slaughter and pork output, which more than offset a decline in slaughter of the other larger source of meat, namely cattle. The change in veal from the week before was also negative, while output of lamb and mutton rose slightly. Total volume of meat produced for the week amounted to 420,000,000 lbs. compared with 415,000,000 lbs. for the previous week and 426,000,000 lbs. last year. The 8 per cent smaller hog kill more than offset the 6 per cent larger cattle slaughter. Estimated slaughter and meat production by classes appear below:

Week Ended	BEEF		PORK	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Feb. 16, 1957	385	214.8	1,330	174.9
Feb. 9, 1957	395	217.2	1,285	167.7
Feb. 18, 1956	362	206.6	1,453	189.3

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Feb. 16, 1957	140	16.2	285	14.0	420
Feb. 9, 1957	145	16.8	275	13.5	415
Feb. 18, 1956	141	16.1	277	13.5	426

1950-57 HIGH WEEK'S KILL: Cattle 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Feb. 16, 1957	1,010	558	234	132
Feb. 9, 1957	1,000	550	236	133
Feb. 18, 1956	1,021	571	233	130

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
Feb. 16, 1957	210	116	102	49	46.5*
Feb. 9, 1957	210	116	102	49	44.2*
Feb. 18, 1956	208	114	102	49	47.9

*Estimated by the Provisioner

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 218,200,000 lbs. on February 16. This amount was 29 per cent smaller than the 308,500,000 lbs. in stock on February 11, last year.

Stocks of lard and rendered pork fat totaled 67,800,000 lbs., or 30 per cent below the 97,400,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	Feb. 16 stocks as Percentages of Inventories on	
	Feb. 2 1957	Feb. 11 1956
HAMS:		
Cured, S.P.-D.C.	85	57
Frozen for cure, S.P.-D.C.	120	107
Total hams	111	85
PICNICS:		
Cured, S.P.-D.C.	110	65
Frozen for cure, S.P.-D.C.	100	75
Total picnics	103	72
BELLIES:		
Cured, D.S.	98	68
Frozen for cure, D.S.	228	80
Cured, S.P.-D.C.	98	72
Frozen for cure, S.P.-D.C.	117	57
OTHER CURED MEATS:		
Cured and in cure	103	99
Frozen and in cure	111	79
Total other	106	89
FAT BACKS:		
Cured, D.S.	104	125
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Total	110	70
TOT. ALL PORK MEATS	110	71
LARD	104	69
RENDERED PORK FAT	96	70

CHICAGO LARD STOCKS

Lard inventories in Chicago on February 14 totaled 30,095,878 lbs., according to the Chicago Board of Trade. This volume compared with 26,940,175 lbs., in storage on January 31 and 44,400,233 lbs. on January 31, 1956.

Lard stocks by classes appear below in lbs. as follows.

	Feb. 14, 1957	Jan. 31, 1957	Feb. 14, 1956
P.S. Lard (a)	18,460,271	15,115,900	34,761,093
P.S. Lard (b)	4,808,043	4,944,657	40,000
Dry Rendered Lard (a)	2,185,232	1,349,000	6,847,000
Dry Rendered Lard (b)	2,602,229	3,370,618	...
Other Lard	2,031,000	2,160,000	27,521,140
TOTAL LARD	30,095,878	26,940,175	44,400,233

(a) Made since Oct. 1, 1956.

(b) Made previous to Oct. 1, 1956.

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

	Barrows and gilts av. per cwt.	No. 3 Corn yellow per bu.	Ratios base on barrows and gilts
Jan. 1957	\$17.81	\$1.343	13.3
Dec. 1956	16.82	1.357	12.4
Jan. 1956	11.47	1.245	9.2

W. Germany Changes Import Specifications For Lard

The government of the Federal Republic of Germany has issued a new tender which includes new regulations governing imports of lard. The regulations require that lard be no older than 60 days when shipped from a United States port. The regulations are being revised to improve the quality of lard brought into Western Germany.

If lard is exported by a producing plant in the U. S., an export certificate that the lard meets specifications of the German government must be issued at the time the lard leaves the plant for export. If the exporter is not a lard producer an export certificate attesting that the lard meets the government specifications must be issued after reinspection of the lard prior to shipment from a U. S. port.

The lard must not have been subjected to any filtering or refining process affecting its smell, taste, color or

free fatty acid content. According to old established custom it cannot contain chemical additives.

Western Germany is one of the largest foreign markets for U. S. lard. Exports in the first 11 months of 1956 totaled 64,000,000 lbs., compared with 58,000,000 lbs. a year earlier.

NWGA Plan For Collection Of Meat Promotion Funds

The National Wool Growers Association recommends that Congress establish a uniform method of collection of funds for meat promotion. The NWGA plan embodies the following principles. These are that:

Each segment of the livestock industry determine its own program of advertising and promotion, including the amount of funds necessary; individual producers have the right to request and receive a refund of any funds collected, and a definite proportion of funds collected be allocated to the National Livestock and Meat Board.

PROCESSED MEATS . . . SUPPLIES

Movement Of Meats Into Cold Storage In January Below Average, Last Year

MEATS continued to move into cold storage in January, but at a rate lower than average for the period, as the small increase in pork inventories and the comparatively high rate of increase of other limited-

volume meat stocks were partially offset by an abnormally heavy outward movement of beef from cold storage.

Total volume of all meats in cold storage on January 31 at 614,964,000 lbs. indicated about a 7,500,000-lb. increase over closing December meat stocks of 606,490,000 lbs. Cold storage holdings of all meats at the close of January were 27 per cent smaller than the 773,383,000 lbs. a year earlier and about 37 per cent below the five-year 1952-56 average of 837,354,000 lbs.

Beef inventories totaling 228,971,000 lbs. were down about 15,000,000 lbs. from a month earlier, whereas the average January decrease was

about 300,000 lbs. Last year there was a build-up of about 3,500,000 lbs. Reflecting the larger output of beef, stocks of the meat on January 31 were nearly 17,000,000 lbs. larger than on the same date last year and about 4,700,000 lbs. above average.

The gain in pork holdings of about 9,000,000 lbs. was among the smallest for the period in recent years, compared with the January 1956 increase of 61,000,000 lbs. and the average January increase of 88,000,000 lbs. Total pork inventories of 289,044,000 lbs. on January 31 compared with 279,768,000 lbs. on December 31 1956, 481,602,000 lbs. a year earlier and the five-year average of 535,250,000 lbs.

Stocks of lamb and mutton, and veal declined in January from volume of a month before, were little different from a year ago and close to average for January 31. Volume of canned meats and meat products rose sharply to 68,486,000 lbs. from 51,203,000 lbs. on December 31, helping to offset the large drop in beef inventories and the smaller declines in other meats. Stocks of canned meats were also among the largest in years for January 31 and well above average for the date.

The listing of meats in cold storage has been changed to cover a wider range of individual items in the pork category. The accompanying table, while not listing individual pork items, previous to January 31, 1957, carries totals as of other dates and the average. Listings of beef and other meats were not affected by the revision, the first in years.

U. S. COLD STORAGE MEAT STOCKS, JAN. 31, 1957

	Jan. 31 1957	Jan. 31 1956	Dec. 31 1956	5-Yr. Av. 1952-56
Beef, frozen	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, in cure and cured	213,991	201,851	236,312	214,566
Total beef	228,971	212,271	243,519	224,222
Pork frozen:				
Picnics	15,636	•	•	•
Hams	55,521	•	•	•
Bellies	95,402	•	•	•
Other pork cuts	85,192	•	•	•
Total, frozen pork	222,751	387,300	205,635	401,056
Pork in cure and cured:				
Bellies, D.S.	13,992	•	•	•
Other D.S. pork	11,764	•	•	•
Other pork cuts	40,537	•	•	•
Total cure pork	66,293	94,242	74,133	134,203
Total all pork	289,044	481,602	279,768	535,259
Lamb and mutton in freezer	10,261	10,566	11,590	18,090
Veal in freezer	18,202	18,045	20,410	18,904
Canned meats in cooler	68,486	50,899	51,203	45,879
Total all meats	614,964	773,383	606,490	837,354

The government held in cold storage outside of processor's hands, 27,281,000 lbs. of beef and 3,417,000 lbs. of pork. *Not reported separately prior to 1957.

Meat Index Off 1.5 Points

The wholesale price index on meats for the week ended February 5 declined 1.5 points to 81.9 after rising to 83.4 the previous week, the Bureau of Labor Statistics has reported.

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casing,	
1-lb. pkge.	50 @ 53
Pork sausage, bulk	
in 1-lb. roll	32 @ 41
Pork sausage, sheep cas.	
1-lb. pkge.	56 @ 59
Frankfurters, sheep	
casing, 1-lb. pkge.	57 1/2 @ 60
Franks, skinless, 1-lb.	42 @ 45
Bologna, wrap (ring)	42 @ 46
Bologna, artificial cas.	35 @ 42
Smoked liver, hog bungs	43 1/2 @ 50
Smoked liver, art. cas.	36 1/2 @ 45
Polish sausage, smoked	49 @ 54
New Eng. lunch spec.	63 @ 66
Olive loaf	48 1/2 @ 48 1/2
Tongue and blood	41 @ 43 1/2
Pepper loaf	42 @ 49
Pickie & Pimiento loaf	41 @ 46

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	26	31
Cominos seed	31	36
Mustard seed:		
fancy	23	
yellow Amer.	17	
Oregano	34	
Coriander		
Morocco, No. 1.21	25	
Marjoram		
French	73	78
Sage, Dalmatian		
No. 1	58	66

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs.	92 @ 94
Thuringer	47 @ 50
Farmer	74 @ 78
Holsteiner	76 @ 79
B. C. Salami	81 @ 84
Pepperoni	71 @ 74
Genoa style salami, ch.	99 @ 1.02
Cooked salami	45 @ 47
Sicilian	84 @ 87
Goteborg	74 @ 77
Mortadella	51 @ 54

SPICES

(Basis, Chicago, original barrels, bags, bales)

	Whole	Ground
Allspice, prime	96	1.06
Resifted	1.04	1.13
Chilli, pepper	•	45
Chilli, powder	•	52
Cloves, Zanzibar	68	79
Ginger, Jam. unbl.	1.21	1.30
Mace, fancy Banda	3.50	4.10
West Indies	•	3.90
East Indies	•	3.90
Mustard flour, fancy	•	37
No. 1	•	33
West India Nutmeg	•	2.98
Paprika, Spanish	•	88
Pepper, cayenne	•	54
Pepper:		
Red, No. 1	•	54
White	•	48
Black	•	41

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage.)

Beef rounds—	
Export, narrow,	
32/35 mm.	1.15 @ 1.35
Export, med., 35/38	1.00 @ 1.10
Export, med., wide,	
38/40 mm.	1.10 @ 1.45
Export, wide, 40/44	1.40 @ 1.60
Export, jumbo, 44/up	2.10 @ 2.50
Domestic, regular	75 @ 90
Domestic, wide	90 @ 1.10
Weasands, No. 1,	
24 inch/up	12 @ 16
Weas., No. 2, 22 in/up	9 @ 14
Beef middles—	
Sewing, 1 1/2 @ 2 1/4 in.	1.40 @ 1.65
Select, wide, 2 @ 2 1/4 in.	1.85 @ 2.10
Extra select,	
2 1/4 @ 2 1/2 in.	2.60 @ 2.90
Caps, clear, 5 in/up	35
Caps, clear, 4 1/2 @ 5 in.	32
Caps, clear, 4 @ 4 1/2 in.	19
Caps, not clear,	
4 1/2 in/up	17
Dried or salt bladders,	
piece:	
8-10 in. wide, flat.	11 @ 13
10-12 in. wide, flat.	12 @ 14
12-15 in. wide, flat.	18 @ 20
Pork Casings:	
Extra narrow, 29 mm.	
and down	4.50 @ 4.75
Narrow,	
29 @ 32 mm.	4.50 @ 4.75
Medium,	
32 @ 35 mm.	2.75 @ 3.00

Special medium,	
35 @ 38 mm.	2.40 @ 2.75
Hog Bungs—	
Sow, 34 in. cut	55 @ 60
Export, 34 inch cut	47 @ 50
Large prime, 34 in.	34 @ 37
Med. prime, 34 in.	24 @ 27
Small prime	16 @ 22
Middles, 1 per set,	
Cap off	55 @ 60
Sheep Casings (per hank):	
soda	5.50 @ 6.00
26/28 mm.	6.00 @ 6.50
24/26 mm.	6.00 @ 6.50
22/24 mm.	4.80 @ 5.10
20/22 mm.	4.10 @ 4.40
18/20 mm.	2.85 @ 3.15
16/18 mm.	1.75 @ 2.10

CURING MATERIALS

Nitrite of sodt, in 400-lb.	Cwt.
bbls., del. or f.o.b. Chgo.	\$11.55
Pure rfd., gran. nitrate of	
soda	5.85
Pure rfd., powdered nitrate,	
of soda	8.85
Salt, paper sacked, f.o.b.	
Chgo., gran. carlots, ton.	29.40
Rock salt, ton in 100-lb.	
bags, f.o.b. white, Chgo.	27.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	8.10
Refined standard cane	
gran. basis (Chgo.)	8.70
Packers, curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La. less 2%	8.35
Dextrose, (less 20c):	
Cerelose, regular, cwt.	7.00
Ex-Warehouse, Chicago	7.70

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

February 19, 1937

WHOLESALE FRESH MEATS

CARCASS BEEF	
Steers, gen. range: (carlots, lb.)	
Prime, 700/800	37
Choice, 500/600	33
Choice, 600/700	33 @33 1/2
Choice, 700/800	32 @32 1/2
Good, 500/600	29 1/2
Good, 600/700	29
Good, 700/800	28 1/2
Commercial cow	28 1/2
Canner—cutter cow	22 1/2 @22 3/4

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	None qtd.
Foreqtrs., 5/800	None qtd.
Rounds, all wts.	40n
Td. loins, 50/70 (1cl)	77 @87
Sq. chucks, 70/90	28 @29
Arm chucks, 80/110	27 @27 1/2
Briskets (1cl)	27 1/2 @28
Ribs, 25/35 (1cl)	50 @52
Navels, No. 1	11 1/2
Flanks, rough No. 1	12

Choice:	
Hindqtrs., 5/800	39 1/2 @40
Foreqtrs., 5/800	26 @26 1/2
Rounds, all wts.	39n
Td. loins, 50/70 (1cl)	55 @61
Sq. chucks, 70/90	28 @29
Arm chucks, 80/110	27 @27 1/2
Briskets (1cl)	27 1/2 @28
Ribs, 25/35 (1cl)	41 @46
Navels, No. 1	11 1/2
Flanks, rough No. 1	12

Good (all wts.):	
Rounds	37 @39
Sq. cut chucks	27 @28
Briskets	26 @27
Ribs	36 @40
Loins	48 @52

COW & BULL TENDERLOINS

Fresh J/L	C-C grade	Froz. C/L
75@87	Cow, 4/dn.	57@59
75@87	Cow, 3/4	64@66
80@82	Cow, 4/5	68@70
88	Cow, 5/up	86@88
88	Bull, 5/up	88@90

BEEF HAM SETS

Insides, 12/up	38 @40 1/2
Outsides, 8/up	36 @37 1/2
Knuckles, 7 1/2/up	38 @40 1/2

CARCASS MUTTON

Choice, 70/down	18 @19
Good, 70/down	17 @18

n—nominal.

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 100's	27
Hearts, regular 100's	12 1/2
Livers, selected, 35/50's	26 1/2
Livers, regular, 35/50's	15
Lips, scalded, 100's	12 1/2
Lips, unscaled, 100's	8 1/2
Tripe, scalded, 100's	6
Tripe, cooked, 100's	6 1/2
Melts, 100's	7 1/2
Lunks, 100's	7 1/2
Udders, 100's	5 1/2

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	37 1/2
Veal breads,	
under 12 oz.	82
12 oz./up	94
Calf tongues, 1-lb./dn.	17
Oxtails, fresh, select	20

BEEF SAUS. MATERIALS

FRESH

Canner—cutter cow	
meat, barrels	32 1/2 n
Bull meat, boneless,	
barrels	36 1/2 n
Beef trim., 75/85%	
barrels	24
Beef trim., 85/90%	
barrels	29
Boneless chucks,	
barrels	32
Beef cheek meat,	
trimmed, barrels	22
Shank meat, bbls.	33 @33 1/2
Beef head meat, bbls.	17
Veal trim., boneless,	
barrels	28 1/2

VEAL—SKIN OFF

(L.c.l. carcass prices)	
Prime, 90/120	\$49.00@50.00
Prime, 120/150	48.00@49.00
Choice, 90/120	43.00@46.00
Choice, 120/150	43.00@46.00
Good, 50/80	32.00@38.00
Good, 90/120	40.00@43.00
Good, 120/150	40.00@43.00
Stand., all wts.	29.00@37.00

CARCASS LAMB

(L.c.l. prices)	
Prime, 35/45	None qtd.
Prime, 45/55	None qtd.
Prime, 55/65	None qtd.
Choice, 35/45	42
Choice, 45/55	40
Choice, 55/65	37 @38
Good, all wts.	40 @41

NEW YORK

February 19, 1937

BEEF CUTS

Western	
(L.c.l. prices)	Lb.
Steer:	
Prime, carc., 6/700	\$41.50@43.50
Prime, carc., 7/800	40.50@42.50
Choice, carc., 6/700	36.00@38.00
Choice, carc., 7/800	35.00@36.50
Good, carc., 6/700	33.00@34.00
Good, carc., 7/800	32.00@33.00
Hinds, pr., 6/700	50.00@55.00
Hinds, pr., 7/800	51.00@56.00
Hinds, ch., 6/700	45.00@49.00
Hinds, ch., 7/800	41.00@44.00
Hinds, gd., 6/700	39.00@40.00
Hinds, gd., 7/800	35.00@39.00

BEEF CUTS

City	
(L.c.l. prices, lb.)	
Prime steer:	
Hindqtrs., 600/700	51 @56
Hindqtrs., 700/800	50 @55
Hindqtrs., 800/900	49 @51
Rounds, flank off	41 @46
Rounds, diamond	42 @47
bone, flank off	42 @47
Short loins, untrim.	40 @40
Short loins, trim.	40 @41
Flanks	13 1/2 @14
Ribs (7 bone cut)	52 @60
Arm chucks	33 @35
Briskets	30 @32
Plates	13 1/2 @14 1/2

Choice steer:	
Hindqtrs., 600/700	45 @48
Hindqtrs., 700/800	44 @47
Hindqtrs., 800/900	41 @43
Rounds, flank off	38 @45
Rounds, diamond	38 @46
bone, flank off	38 @46
Short loins, untrim.	56 @64
Short loins, trim.	76 @86
Flanks	13 @13 1/2
Ribs (7 bone cut)	45 @52
Arm chucks	30 @33
Briskets	28 @29
Plates	13 @14

FANCY MEATS

(L.c.l. prices)	
	Lb.
Veal breads, 6/12 oz.	75
12 oz./up	92
Beef livers, selected	30
Beef kidneys	17
Oxtails, 1/4 lb., frozen	15

LAMB

(L.c.l. carcass prices, cwt.)	
	City
Prime, 30/40	\$44.00@48.00
Prime, 40/50	45.00@49.00
Prime, 45/55	43.00@45.00
Prime, 55/65	41.00@43.00
Choice, 30/40	44.00@46.00
Choice, 40/50	45.00@48.00
Choice, 45/55	43.00@44.00
Choice, 55/65	40.00@42.00
Good, 30/40	42.00@44.00
Good, 40/45	42.00@43.00
Good, 45/55	40.00@41.00

Western	
(L.c.l. carcass prices)	
Prime, 45/55	41.00@43.00
Prime, 45/55	41.00@42.00
Prime, 55/65	38.00@41.00
Choice, 45/55	38.00@41.00
Choice, 45/55	38.00@41.00
Choice, 55/65	34.00@38.00
Good, 45/55	36.00@38.00
Good, 45/55	34.00@36.00

VEAL—SKIN OFF

Western	
(L.c.l. carcass prices)	
Prime, 90/120	\$46.00@52.00
Choice, 90/120	42.00@48.00
Good, 50/90	37.00@39.00
Good, 90/120	38.00@40.00
Stand., 50/90	29.00@31.00
Stand., 90/120	31.00@33.00
Calf, 200/dn, ch.	32.00@35.00
Calf, 200/dn, st.	30.00@33.00
Calf, 200/dn, std.	28.00@30.00

N. Y. MEAT PRICES

Receipts reported by the USDA Marketing Service, week ended Feb. 16, 1937, with comparisons:

STEER AND HEIFER: Carcasses	
Week ended Feb. 16	11.347
Week previous	12.685

COW:	
Week ended Feb. 16	1.232
Week previous	1.226

BULL:	
Week ended Feb. 16	373
Week previous	446

VEAL:	
Week ended Feb. 16	14.423
Week previous	13.946

LAMB:	
Week ended Feb. 16	28.841
Week previous	32.427

MUTTON:	
Week ended Feb. 16	1.484
Week previous	833

HOG AND PIG:	
Week ended Feb. 16	7.818
Week previous	8,886

PORK CUTS:	
Week ended Feb. 16	1,565.293
Week previous	920.771

BEEF CUTS:	
Week ended Feb. 16	236.391
Week previous	210.093

VEAL AND CALF CUTS:	
Week ended Feb. 16	2,877
Week previous	3,923

LAMB AND MUTTON:	
Week ended Feb. 16	5,160
Week previous	5,604

BEEF CURED:	
Week ended Feb. 16	15,937
Week previous	13,521

PORK CURED AND SMOKED:	
Week ended Feb. 16	389,691
Week previous	500,111

LOCAL SLAUGHTER

CATTLE:	
Week ended Feb. 16	12,933
Week previous	13,148

CALVES:	
Week ended Feb. 16	8,680
Week previous	8,692

HOGS:	
Week ended Feb. 16	63,900
Week previous	61,163

SHEEP:	
Week ended Feb. 16	37,570
Week previous	42,681

COUNTRY DRESSED MEAT:	
Week ended Feb. 16	6,691
Week previous	6,923

HOGS:	
Week ended Feb. 16	13
Week previous	83

LAMB AND MUTTON:	
Week ended Feb. 16	179
Week previous	80

PHILA. FRESH MEATS	
Feb. 19, 1937	

WESTERN DRESSED	
STEER CARCASSES: (Cwt.)	
Choice, 500/800	\$35.00@37.50
Choice, 600/900	34.00@35.00
Good, 500/800	32.50@33.50
Hinds, choice	41.00@45.00
Hinds, good	40.00@42.00
Rounds, choice	40.00@44.00
Rounds, good	38.00@40.00

COW CARCASSES:	
Com'l, all wts.	27.00@28.50
Utility, all wts.	25.50@28.50

VEAL (SKIN OFF):	
Choice, 90/120	45.00@48.00
Choice, 120/150	45.00@48.00
Good, 50/90	38.00@40.00
Good, 90/120	39.00@41.00
Good, 120/150	40.00@42.00

LAMB:	
Ch. & pr., 30/45	41.00@44.00
Ch. & pr., 45/55	39.00@44.00
Good, 30/45	37.00@41.00
Good, 45/55	37.00@41.00

LOCALLY DRESSED	
STEER BEEF (lb.) Choice Good	
Carc., 5/700 35 1/2 @37 3/4	@34
Carc., 7/800 35 @36 1/2	@33 1/2
Hinds, 5/700	42@45
Hinds, 7/800	41@44
Rounds, no flank	40@44
Hip rd. plus flank	39@43
Full loins, untrim.	42@45
Short loin, untrim.	42@45
Ribs, (7 bone)	44@50
Arm chucks	30@32
Briskets	27@30
Short plates	13@16

PORK CURED AND SMOKED:	
Week ended Feb. 16	389,691
Week previous	500,111

LOCAL SLAUGHTER	
Week ended Feb. 16	12,933
Week previous	13,148

CALVES:	
Week ended Feb. 16	8,680
Week previous	8,692

CATTLE:	
Week ended Feb. 16	12,933
Week previous	13,148

CALVES:	
Week ended Feb. 16	8,680
Week previous	8,692

CATTLE:	
Week ended Feb. 16	12,933
Week previous	13,148

CALVES:	
Week ended Feb. 16	8,680
Week previous	8,692

CATTLE:	
Week ended Feb. 16	12,933
Week previous	13,148

CALVES:	
Week	

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Cariot basis, Chicago price zone, February 20, 1957)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
43 1/2 16/12 48 1/2	32n 8/8 32n	32n 8/8 32n	32n
42 1/2 12/14 42 1/2	32 10/12 30	30 10/12 30	30
41 1/2 14/16 41 1/2	29 12/14 29	29 12/14 29	29
40 1/2 16/18 40 1/2	28 1/2 14/16 26 1/2	28 1/2 14/16 26 1/2	26 1/2
40b 18/20 40n	25 1/2 16/18 25 1/2	25 1/2 16/18 25 1/2	25 1/2
39 1/2 20/22 39 1/2	25 18/20 23	25 18/20 23	23
39 1/2 22/24 39 1/2	Gr. Ann. D.S. Clear	Gr. Ann. D.S. Clear	
39 1/2n 24/26 39 1/2n	21n 18/20 22 1/2n	21n 18/20 22 1/2n	22 1/2n
38 1/2 25/30 38 1/2	20 1/2 20/25 22 1/2	20 1/2 20/25 22 1/2	22 1/2
36 1/2 25/30, 2's in 36 1/2	20 1/4 25/30 22 1/4	20 1/4 25/30 22 1/4	22 1/4
Ham quotations based on product conforming to Board of Trade definition regarding new trim.		17 1/2 30/35 19 1/2	19 1/2
		15 1/2 35/40 18 1/2 @ 19	18 1/2 @ 19
		15 1/2a 40/50 18 1/2 @ 19	18 1/2 @ 19

PICNICS	
Fresh or F.F.A.	Frozen
24 4/6 24	24 4/6 24
23 1/2 6/8 23 1/2	23 1/2 6/8 23 1/2
23 1/2 @ 23 1/2 8/10 23n	23n 8/10 23n
23 1/2 @ 23 1/2 10/12 23n	23n 10/12 23n
23 1/2 @ 23 1/2n 12/14 23n	23n 12/14 23n
23 @ 23 1/2 8/up, 2's in 23	

FAT BACKS	
Fresh or Frozen	Cured
10 1/4n 6/8 11n	10 1/4n 6/8 11n
10 1/4n 8/10 11	10 1/4n 8/10 11
10 1/4n 10/12 12	10 1/4n 10/12 12
12n 12/14 14a	12n 12/14 14a
13 1/2n 14/16 15 1/2	13 1/2n 14/16 15 1/2
14 1/2n 16/18 16 1/2a	14 1/2n 16/18 16 1/2a
14 1/2n 18/20 16 1/2a	14 1/2n 18/20 16 1/2a
14 1/2n 20/25 16 1/2a	14 1/2n 20/25 16 1/2a

LARD FUTURES PRICES

NOTE: Add 1/4c to all price quotations ending in 2 or 7.

FRIDAY, FEB. 15, 1957

Open	High	Low	Close
Mar. 15.00	15.15	15.00	15.02b
May 15.12	15.25	15.10	15.12b
July 15.02	15.25	15.02	15.15-17
Sep. 14.90	15.05	14.90	14.97a
Oct. 14.65	14.75	14.65	14.75b

Sales: 10,040,000 lbs.

Open interest at close Thurs., Feb. 14: Mar. 557, May 738, July 274, Sept. 88, and Oct. 16 lots.

MONDAY, FEB. 18, 1957

Mar. 14.85	14.92	14.80	14.85-87
May 15.05	15.05	14.82	14.82-85
July 14.95	15.07	14.85	14.85
Sep. 14.80	14.90	14.70	14.75
Oct. 14.55	14.55	14.55	14.55b

Sales: 9,200,000 lbs.

Open interest at close Fri., Feb. 15: Mar. 529, May 767, July 300, Sept. 104, and Oct. 21 lots.

TUESDAY, FEB. 19, 1957

Mar. 14.85	15.00	14.72	14.97a
May 14.85	14.97	14.70	14.92
July 14.85	14.97	14.82	14.97a
Sep. 14.70	14.87	14.70	14.85b
Oct. 14.55	14.65	14.55	14.65b

Sales: 10,760,000 lbs.

Open interest at close Mon., Feb. 18: Mar. 520, May 741, July 288, Sept. 107, and Oct. 21 lots.

WEDNESDAY, FEB. 20, 1957

Mar. 15.05	15.07	15.00	15.02
May 15.02	15.10	15.00	15.05b
July 15.05	15.10	15.00	15.07
Sep. 14.95	14.95	14.90	14.95b
Oct. 14.75	14.75	14.75	14.75a

Sales: 3,760,000 lbs.

Open interest at close Tues., Feb. 19: Mar. 532, May 750, July 306, Sept. 110, and Oct. 21 lots.

THURSDAY, FEB. 21, 1957

Mar. 15.12	15.12	15.07	15.10
May 15.15	15.15	15.05	15.07b
July 15.15	15.15	15.07	15.10b
Sep. 15.00	15.00	14.95	14.95
Oct. 14.75	14.75	14.75	14.75b

Sales: 5,000,000 lbs.

Open interest at close Wed., Feb. 20: Mar. 526, May 767, July 306, Sept. 113, and Oct. 21 lots.

LIGHT HOG VALUES BEST IN SOME TIME

(Chicago costs, credits and realizations for first two days of week.)

Live hog costs, declining at a more rapid rate than the market for pork, had a favorable effect on cut-out values this week. Plus margins on lightweights rose to their best levels in many weeks, with fair gains scored by the heavier kinds.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
per cwt.	per cwt.	per cwt.	per cwt.
allive	allive	allive	allive
Lean cuts \$11.84	\$16.88	\$11.29	\$15.76
Fat cuts, lard 5.84	5.85	5.85	8.23
Ribs, trimmings, etc. 1.86	2.66	1.70	2.36
Cost of hogs \$16.67		\$17.00	\$16.86
Condemnation loss08		.08	.08
Handling, overhead 1.62		1.47	1.22
TOTAL COST 18.37	26.24	18.55	25.94
TOTAL VALUE 19.54	27.91	18.84	26.35
Cutting margin +\$1.17	+ \$1.67	+ \$.29	+ \$.41
Margin last week + .69	+ 1.00	+ .05	+ .07

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Feb. 19	Feb. 19	Feb. 19
FRESH PORK (Carcass): (Packer style)		(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3. None quoted		None quoted	None quoted
120-170 lbs., U.S. No. 1-3. \$32.00@34.00		None quoted	None quoted
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs. 45.00@48.00		\$46.00@48.00	43.00@44.00
10-12 lbs. 45.00@48.00		44.00@50.00	43.00@48.00
12-16 lbs. 43.00@48.00		42.00@48.00	42.00@47.00
PICNICS: (Smoked)		(Smoked)	(Smoked)
4-8 lbs. 32.00@36.00		32.00@36.00	33.00@35.00
HAMS, Skinned:			
12-16 lbs. 49.00@54.00		52.00@56.00	49.00@53.00
16-18 lbs. 47.00@54.00		52.00@56.00	48.00@52.00
BACON "Dry" Cure, No. 1:			
6-8 lbs. 46.00@55.00		52.00@56.00	48.00@53.00
8-10 lbs. 45.00@52.00		48.00@52.00	45.00@48.00
10-12 lbs. 43.00@50.00		46.00@50.00	42.00@47.00
LARD, Refined:			
1-lb. carton 19.50@21.00		22.00@23.00	18.00@21.00
50-lb. cartons & cans. 18.50@20.75		20.00@22.00	None quoted
Tierces 16.75@20.25		18.00@20.00	15.00@19.50

N. Y. FRESH PORK CUTS

Feb. 19, 1957

	City
	Box lots
Hams, sknd., 10/14 \$45.00@48.00	
Pork loins, 8/12 43.00@46.00	
Pork loins, 12/16 42.00@45.00	
Boston butts, 4/8 35.00@38.00	
Regular picnics, 4/8 27.00@30.00	
Spareribs, 3/down 40.00@44.00	
Pork trim., regular 27.00	
Pork trim., spec. 80% 39.00	
(L.C.I. prices cwt.)	Western
Pork loins, 8/12 41.00@45.00	
Pork loins, 12/16 40.00@44.00	
Hams, sknd., 10/14 44.00@47.00	
Boston butts, 4/8 34.00@38.00	
Picnics, 4/8 27.00@30.00	
Spareribs, 3/down 40.00@44.00	

N. Y. DRESSED HOGS

(L.C.I. prices)

(Heads on, leaf fat in)	
50 to 75 lbs.	\$28.50@31.50
75 to 100 lbs.	28.50@31.50
100 to 125 lbs.	28.50@31.50
125 to 150 lbs.	28.50@31.50

CHGO. WHOLESALE SMOKED MEATS

Feb. 19, 1957

Hams, skinned, 14/16 lbs. (Av.)	47
wrapped 47	
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	48
Hams, skinned, 16/18 lbs., wrapped	46
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	47
Bacon, fancy trimmed, brisket	43
cut, 8/10 lbs., wrapped	43
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	42
Bacon, No. 1 sliced, 1 lb. head, seal, self service pkg.	54

PHILA. FRESH PORK

Feb. 19, 1957

	City
	Box lots
WESTERN DRESSED	
PORK CUTS—U.S. No. 1-3, lb.	
Reg. loins, trmd., 8/12	41@44
Reg. loins, trmd., 12/16	41@44
Butts, Boston, 4/8	37@39
Spareribs, 3/down	41@43
LOCALLY DRESSED	
Pork loins, 8/12	45@46
Pork loins, 12/16	44@47
Bellies, 10/12	39@41
Spareribs, 3/down	41@43
Skinned hams, 10/12	46@48
Skinned hams, 12/14	45@47
Picnics, 4/8	28@32
Boston Butts, 4/8	36@40

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Feb. 16, 1957 was 13.2, the U. S. Department of Agriculture has reported. This ratio compared with the 13.9 ratio for the preceding week and 9.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.279, \$1.267, and \$1.271 per bu. during the three periods, respectively.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Feb. 20, 1957

BY-PRODUCTS

Unground, per unit of ammonia 5.75

bulk 5.75

Wet rendered, unground, loose:

Low test 6.00

Med. test 5.75

High test 5.50

Liquid stick, tank cars 5.50

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged, ton 65.00@77.50

50% meat scraps, bagged, ton 62.50@72.50

50% meat scraps, bagged, ton 78.00

50% digester tankage, bagged, ton 80.00@85.00

50% digester tankage, bulk, ton 77.50@80.00

50% blood meal, bagged, ton 110.00@120.00

Steam bone meal, bagged, ton 85.00

(Specially prepared) 75.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia \$4.50

Hoof meal, per unit ammonia \$5.00@5.25n

DRY RENDERED TANKAGE

Low test, per unit prot. 1.20n

Med. test, per unit prot. 1.10@1.15n

High test, per unit prot. 1.05@1.10n

GELATINE AND GLUE STOCKS

(alf trimmings, limed (glue) 1.25@1.35

Hide trims., green salted (glue) 7.00

Cattle jaws, scraps and knuckles, (gelatine, glue), per ton 55.00@57.00

Pig skin scraps (gelatine) 7.75@8.00

ANIMAL HAIR

Winter coil dried, per ton \$90.00@95.00

Summer coil dried, per ton \$42.50@45.00

Cattle switches, per piece \$3 1/2@5 1/2

Winter processed (Nov-March) gray, lb. \$18 1/2n

Summer processed (April-Oct.) gray, lb. \$11n

*F.O.B., Chicago. *Delivered. n-nominal.

TALLOWs and GREASES

Wednesday, February 20, 1957

The market on inedible tallow and grease in the Midwest changed little late last week, with the undertone remaining on the strong side, as offerings were still hard to uncover. Bleachable fancy tallow sold at 7@7 1/2c, c.a.f. Chicago. Several tanks of choice white grease, all hog, traded at 8 1/2c, c.a.f. New York, with bids at the same level on additional tanks. Sellers were persistent in asking up to 8 3/4c. Original fancy tallow was held at 8 3/4c, c.a.f. East, and bid fractionally lower. Bleachable fancy tallow reportedly sold at 7 1/2@8c, delivered East, product considered.

Choice white grease, all hog, was bid at 8 3/4c, c.a.f. New York, on Monday of the new week, with an unconfirmed report that a few tanks sold at that basis. The asking price held at 8 3/4c later. Several tanks of edible tallow sold at 12 1/4c and 12 3/4c, c.a.f. Chicago, and Chicago basis. Bleachable fancy tallow was bid at 7 3/4c delivered New York, but was

reported held at 8 3/4@8 1/4c.

Eastern buying interests lowered their ideas on some product on Tuesday, and strike settlement was a factor. A few more tanks of bleachable fancy tallow sold at 7 3/4c, c.a.f. East, with bids of 7 3/4c in the market for more. Special tallow was bid at 6 1/2c, c.a.f. and at 7 1/4c, c.a.f. East. Inquiry on yellow grease was at 5 3/4c, Chicago, and 6 1/2c, delivered New York. Several more tanks of edible tallow sold at 12 1/4c, c.a.f. Chicago.

Choice white grease, all hog, for shipment this week was bid at 8 3/4c, c.a.f. New York. It was reported that some traded at 8 3/4c, slightly deferred shipment. Bleachable fancy tallow was bid at 7 1/2@7 3/4c, c.a.f. East. Inquiry in the Midwest was at 7@7 1/2c, c.a.f. Chicago. Edible tallow showed no material change, with product offered at last levels. Special tallow traded at 6 1/2c, and choice white grease, all hog, at 7 1/2c, all c.a.f. Chicago. Yellow grease was bid at 5 3/4@5 1/2c, Chicago.

TALLOWs: Wednesday's quotations: edible tallow, 11 3/4c, f.o.b. River, and 12 1/4c, Chicago basis;

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original fancy tallow, 7¼@7½c; bleachable fancy tallow, 7@7½c; prime tallow, 6¼c; special tallow, 6½c; No. 1 tallow, 6¼c; and No. 2 tallow, 5½c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7¼c; B-white grease, 6½c; yellow grease, 5¼@5½c; house grease, 5½c; and brown grease, 5@5¼c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Feb. 20, 1957
Dried blood was quoted Wednesday at \$4.75@5 nominal per unit of ammonia. Low test wet rendered tankage was listed at \$5 nominal per unit of ammonia and dry rendered tankage was priced at \$1.05 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, FEB. 15, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.43	16.43	16.22	16.22	16.46
May	16.45	16.45	16.26	16.29	16.48
July	16.35b	16.38	16.20	16.25	16.40
Sept.	16.15	16.03	15.92	15.93b	16.13
Oct.	15.70b	15.74	15.74	15.69b	15.82
Dec.	15.60b	15.60	15.55	15.57	15.70
Jan.	15.60n	15.57n	15.70n
Mar.	15.50b	15.50	15.65

Sales: 336 lots.

MONDAY, FEB. 18, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.00b	16.13	15.90	15.90	16.22
May	16.25	16.25	16.05	16.06	16.29
July	16.08	16.16	16.00	16.01	16.25
Sept.	15.81	15.89	15.75	15.70b	15.93b
Oct.	15.50b	15.55	15.53	15.46b	15.69b
Dec.	15.43	15.50	15.40	15.34b	15.57
Jan.	15.43n	15.34n	15.57n
Mar.	15.32b	15.50

Sales: 256 lots.

TUESDAY, FEB. 19, 1957

	Open	High	Low	Close	Prev. close
Mar.	15.95	16.16	15.92	16.13b	15.90
May	16.05	16.19	15.97	16.18	16.06
July	15.96	16.16	15.94	16.11b	16.01
Sept.	15.68	15.80	15.67	15.88b	15.70b
Oct.	15.40b	15.57	15.44	15.65b	15.46b
Dec.	15.25n	15.49	15.35	15.45b	15.34b
Jan.	15.25n	15.45n	15.34n
Mar.	15.22b	15.41b	15.32n

Sales: 427 lots.

WEDNESDAY, FEB. 20, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.10b	16.23	16.13	16.14	16.13b
May	16.20	16.27	16.15	16.21	16.18
July	16.10b	16.23	16.13	16.16	16.11b
Sept.	15.84b	15.90	15.80	15.90	15.88b
Oct.	15.60b	15.67	15.60	15.65b	15.65b
Dec.	15.45b	15.55	15.48	15.53	15.45b
Jan.	15.45n	15.53n	15.45n
Mar.	15.40b	15.43b	15.41b

Sales: 226 lots.

VEGETABLE OILS

Wednesday, Feb. 20, 1957

Crude cottonseed oil, f.o.b.	
Valley	13½n
Southeast	14a
Texas	14½
Corn oil in tanks, f.o.b. mills	14½
Soybean oil, f.o.b. Decatur	13½n
Peanut oil, f.o.b. mills	15½n
Coconut oil, f.o.b. Pacific Coast	11½
Cottonseed foots:	
Midwest and West Coast	2 @ 2½
East	2 @ 2½

OLEOMARGARINE

Wednesday, Feb. 20, 1957

White domestic vegetable	28
Yellow quarters	30
Milk churned pastry	27
Water churned pastry	26

OLEO OILS

Wednesday, Feb. 20, 1957

Prime oleo stearine (slack barrels)	13½
Extra oleo oil (drums)	18 @ 18½
Prime oleo oil (drums)	17½ @ 17½

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

Big packer hide market about steady with late last week's advance on export buying—Heavier average small packer hides stronger this week—Action on calf limited due much to light supplies after last week's heavy trade—Some sheepskins firm, with market for others weak to lower.

CHICAGO

PACKER HIDES: The hide market was quiet at the start of the week, with bids fully steady with last week's close. At that time heavy hides were up ¼c to ¾c and the tone was firm. Last week's price advances were closely tied to export buying, which had been negligible for some time. Much of the buying was done by dealers, either to cover foreign orders or in anticipation of such business.

Trading on Tuesday included the whole big packer list in fairly heavy trading at steady prices. Northern light cows sold at 14½c and Rivers were nominally listed at 15½c, and ex-light native steers brought 18c. Heavy native steers again went at 9c, while heavy native cows sold at 9½c. Butt-branded and heavy Texas steers sold at 8c and Colorado steers brought 7½c. Branded cows remained at 8½c Northern-River basis. Scattered trading took place on Wednesday, at steady prices.

SMALL PACKER AND COUNTRY HIDES: Some market improvement was noted on heavier average small packer hides, with lighter average in good demand, but not very many were available.

CALFSKINS AND KIPSKINS: No new developments in this market since the higher prices were obtained last week. These sales were reported to have disposed of most calf and kipskins. Traders waited for packers to accumulate new supplies before submitting new bids.

SHEEPSKINS: A firm undertone existed on No. 1 shearlings, fall clips, and dry pelts. No. 1 shearlings sold at 2.00 @ 2.30 for good quality, with some sales reported at lower

prices, quality considered. The bulk of trading on dry pelts was at 28c.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Feb. 20, 1957	Cor. Week 1956
Lgt. native steers	14½	15	100
Hvy. nat. steers	9	11½	11½
Ex. lgt. nat. steers	18
Butt-brand. steers	8
Colorado steers	7½	9	9½
Hvy. Texas steers	11
Light Texas steers	15n
Ex. lgt. Texas steers	9½	11½	11½
Heavy native cows	14½	15½	15½
Branded cows	8½	11	12
Native bulls	7 @ 8n	10	10½
Branded bulls	7n	9	9½
Calfskins:			
Northern, 10/15	45 @ 47½	47½	48½
10 lbs. down	37½	45n	45n
Kips, Nor., nat., 15/25	28½	30	30

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	8½n	9½	10n
30 lbs.	11 @ 11½n	13	13½

SMALL PACKER SKINS

Calfskins, all wts.	27 @ 28	37	38n
Kipskins, all wts.	19 @ 21	23	23n

SHEEPSKINS

Packer shearlings:			
No. 1	2.00 @ 2.30	2.30	2.30
Dry pelts	8.50 @ 8.80	8.50 @ 8.80	8.50 @ 8.80
Horsehides, untrim.	8.50 @ 9.00	8.50 @ 9.00	8.50 @ 9.00
Horsehides, trim.	7.50 @ 8.00	7.50 @ 8.00	7.50 @ 8.00

n—nominal, b—bid.

N. Y. HIDE FUTURES

FRIDAY, FEB. 15, 1957

	Open	High	Low	Close	Prev. close
Apr.	11.60b	11.71	11.52	11.47b	11.50
July	12.10	12.15	12.02	12.02	12.02
Oct.	12.65-64	12.65	12.47	12.41b	12.41
Jan.	12.80b	12.41b	12.41
Apr.	12.95b	12.51b	12.51
July	13.10b	12.95b-13.20	12.95

Sales: 30 lots.

MONDAY, FEB. 18, 1957

	Open	High	Low	Close	Prev. close
Apr.	11.50b	11.42b	11.42
July	11.95b	11.95	11.95	11.95	11.95
Oct.	12.48	12.48	12.41	12.41	12.41
Jan.	12.90b	12.60	12.60	12.60	12.60
Apr.	12.80b	12.90b	12.90
July	12.95b	12.95b-13.20	12.95

Sales: six lots.

TUESDAY, FEB. 19, 1957

	Open	High	Low	Close	Prev. close
Apr.	11.30b	11.35b	11.35
July	11.95	11.95	11.90	11.90	11.90
Oct.	12.35b	12.35	12.35	12.35	12.35
Jan.	12.55b	12.57b	12.57
Apr.	12.75b	12.77b	12.77
July	12.90b	12.92b-13.15	12.92

Sales: four lots.

WEDNESDAY, FEB. 20, 1957

	Open	High	Low	Close	Prev. close
Apr.	11.20b	11.20	11.20	11.20b	11.20
July	11.70b	11.70b	11.70
Oct.	12.10b	12.11b	12.11
Jan.	12.56b	12.56	12.55	12.56b	12.56
Apr.	12.75b	12.75b	12.75
July	12.80b	12.75b-13.00	12.75

Sales: four lots.

THURSDAY, FEB. 21, 1957

	Open	High	Low	Close	Prev. close
Apr.	11.10b	11.10	11.10	11.00	11.00
July	11.65b	11.65	11.57	11.57b	11.57
Oct.	12.11b	12.10	12.10	12.05b	12.05
Jan.	12.36b	12.43	12.43	12.35b	12.35
Apr.	12.60b	12.60b	12.60
July	12.78b	12.85b	12.85

Sales: nine lots.

Cold Storage Hide Stocks

Hides and pelts moved into cold storage in considerable volume in January, reaching 105,323,000 lbs. at the close of the month. This total represented about a 43 per cent gain over closing December inventories of 73,436,000 lbs., about 36 per cent over January 31 stocks of 77,295,000 lbs. and about 44 per cent above the 72,584,000-lb. average for the date.

Tallow, Grease Exports

Shippers' export declarations processed at the Census Bureau for the week ended February 15 indicated United States exports of tallow at 17,181,886 lbs. Exports of grease from the U. S. for the period was reported at 2,351,290 lbs.

LIVESTOCK MARKETS...Weekly Review

January Cattle Kill New Month Record; Hog Slaughter Down

A U. S. Department of Agriculture report on slaughter of livestock under federal inspection in January revealed a new record count of cattle butchered during the month, while that of hogs bore out earlier predictions of the coming drop in hog butchering. Slaughter of cattle also ranked second to the all-time high for any month on record.

Cattle slaughter in January totaled 1,851,362 head for a 9 per cent increase over the 1,696,893 butchered during the month last year, the previous high for the month. The only larger cattle slaughter under federal inspection for any month was 1,958,960, recorded last October.

Slaughter of calves at 656,616 head for the month was about 55,000 head more than last year and numbered the largest for January on record.

Hog slaughter, reflecting the reduced late summer and early fall pig crops, numbered 5,654,565 head for about an 18 per cent decline from

last year's January kill of 6,705,262 head.

Slaughter of sheep and lambs, while short of previous highs for the month, totaled 1,333,283 head for a small increase over the January 1956 count of 1,329,048 head. The all-time January record was about 2,073,000 head slaughtered in 1945.

FEDERALLY INSPECTED SLAUGHTER

CATTLE	
	1957
January	1,851,362
February	1,696,893
March	1,483,530
April	1,565,971
May	1,544,684
June	1,645,813
July	1,678,557
August	1,727,858
September	1,773,867
October	1,616,680
November	1,958,960
December	1,807,412
	1,685,779

CALVES	
	1957
January	656,616
February	601,938
March	586,005
April	649,706
May	608,503
June	606,130
July	596,118
August	609,637
September	680,769
October	660,938
November	872,453
December	763,312
	605,363

HOGS	
	1957
January	5,654,565
February	6,705,262
March	5,922,330
April	6,326,637
May	5,252,061
June	4,875,088
July	4,323,559
August	4,199,109
September	4,559,479
October	4,979,047
November	6,346,586
December	6,559,018
	5,698,059

SHEEP AND LAMBS	
	1957
January	1,333,283
February	1,329,048
March	1,168,178
April	1,215,816
May	1,129,286
June	1,062,823
July	1,083,709
August	1,168,313
September	1,268,476
October	1,166,881
November	1,439,291
December	1,139,308
	1,061,920

SALABLE LIVESTOCK AT 12 MARKETS IN JANUARY

CATTLE	
	Jan., 1957
Chicago	228,830
Cincinnati	19,157
Denver	63,069
Fort Worth	34,233
Indianapolis	40,464
Kansas City	101,560
Oklahoma City	39,754
Omaha	176,194
St. Joseph	65,457
St. Louis NSY	84,584
Sioux City	100,071
S. St. Paul	94,550
Totals	1,051,962

CALVES	
	Jan., 1957
Chicago	4,654
Cincinnati	4,250
Denver	12,144
Fort Worth	9,148
Indianapolis	3,513
Kansas City	5,705
Oklahoma City	5,042
Omaha	4,030
St. Joseph	4,105
St. Louis NSY	16,491
Sioux City	5,319
S. St. Paul	53,302
Totals	129,793

HOGS	
	Jan., 1957
Chicago	215,737
Cincinnati	62,724
Denver	14,929
Fort Worth	12,411
Indianapolis	217,584
Kansas City	54,098
Oklahoma City	15,233
Omaha	170,734
St. Joseph	104,823
St. Louis NSY	281,379
Sioux City	147,118
S. St. Paul	239,677
Totals	1,536,747

SHEEP AND LAMBS	
	Jan., 1957
Chicago	62,422
Cincinnati	2,936
Denver	68,484
Fort Worth	64,883
Indianapolis	25,013
Kansas City	30,775
Oklahoma City	6,875
Omaha	63,600
St. Joseph	28,343
St. Louis NSY	28,258
Sioux City	36,012
S. St. Paul	64,367
Totals	481,918

INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

	Hogs	Sheep
January 1957	1,468,500	149,100
December 1956	1,630,500	131,100
January 1956	1,876,000	141,400

Argentina Exports Million Cattle Hides To Soviets

During the seven-month period, May through November 1956, over 1,000,000 cattle hides were shipped from Argentina to Soviet Union. A large part of the shipments took place from October 18 to December 4, as 406,000 hides weighing 21,700,000 lbs. were exported. Shipments of Argentine hides to Poland during the same period totaled 5,800,000 lbs.



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OMAHA, NEBR. CINCINNATI, OHIO FLORENCE, S.C.
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**KENNETT-MURRAY
LIVESTOCK BUYING**

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, February 16, 1957, as reported to The National Provisioner:

CHICAGO
Armour, 11,644 hogs; Shippers, 7,025 hogs; and Others, 20,125 hogs.
Totals: 25,551 cattle, 834 calves, 38,794 hogs and 5,615 sheep.

KANSAS CITY
Cattle Calves Hogs Sheep
Armour... 3,122 525 3,254 1,188
Swift... 4,345 941 4,308 1,816
Wilson... 1,582 ... 3,470 ...
Butchers 5,986 82 1,432 ...
Others... 2,005 ... 2,991 1,870
Totals 17,040 1,551 15,485 4,874

OMAHA
Cattle and Calves Hogs Sheep
Armour... 7,176 6,622 3,100
Cudahy... 4,066 5,935 3,226
Swift... 4,945 6,710 4,191
Wilson... 3,507 4,636 2,294
Am. Stores... 548 ...
Cornsucker, 1,142 ...
O'Neill... 818 ...
R. & C... 1,013 ...
Neb. Beef... 813 ...
Gr. Omaha, 953 ...
Rothschild, 1,300 ...
Roth... 1,100 ...
Kingman... 1,100 ...
Omaha... 757 ...
Union... 1,219 ...
Others... 886 ...
Totals 31,643 30,478 12,811

E. ST. LOUIS
Cattle Calves Hogs Sheep
Armour... 2,923 522 12,015 1,486
Swift... 3,802 1,291 22,190 2,266
Hunter... 1,050 ... 8,384 ...
Hell... ... 1,624 ...
Krey... ... 11,460 ...
Totals 7,775 1,813 55,673 3,702

ST. JOSEPH
Cattle Calves Hogs Sheep
Swift... 3,392 407 13,260 5,006
Armour... 3,895 339 8,674 2,084
Others... 4,584 ... 3,837 441
Totals 11,871 745 25,771 7,481

*Do not include 408 cattle, 275 calves, 4,617 hogs and 4,193 sheep direct to packers.

SIoux CITY
Cattle Calves Hogs Sheep
Armour... 3,454 1 6,014 2,842
S.C. Dr. Beef, 3,670 ...
Swift... 3,141 ... 4,688 1,320
Butchers... 962 ...
Others... 7,585 38 15,953 166
Totals 18,812 40 26,635 4,328

WICHITA
Cattle Calves Hogs Sheep
Cudahy... 1,638 299 2,559 ...
Dunn... 91 ... 643 ...
Sunflower 66 ...
Dold... 92 ...
Excel... 844 ...
Kansas... 855 ...
Armour... 122 ... 1,253
Swift... ... 1,135
Others... 831 ... 278 1,087
Totals 4,535 299 3,558 3,475

OKLAHOMA CITY
Cattle Calves Hogs Sheep
Armour... 1,317 107 733 678
Wilson... 2,084 298 1,309
Others... 2,452 97 1,067 ...
Totals 5,853 442 3,109 1,983

*Do not include 930 cattle, 337 calves, 13,388 hogs and 2,148 sheep direct to packers.

LOS ANGELES
Cattle Calves Hogs Sheep
Armour... 389 2 ...
Swift... 92 18 ...
Wilson... 918 ...
Atlas... 873 ...
Com'l... 560 ... 433 ...
United... 543 ...
Ideal... 372 ...
Gr. West... 369 ...
Salter... 389 ...
Acme... 2,581 368 663 ...
Others...
Totals 7,036 388 1,086 ...

DENVER
Cattle Calves Hogs Sheep
Armour... 442 ... 8,214
Swift... 1,562 96 2,697 9,762
Cudahy... 1,044 58 5,786 577
Wilson... 679 ... 5,128
Others... 7,746 71 2,723 681
Totals 11,473 225 11,206 19,382

CINCINNATI
Cattle Calves Hogs Sheep
Gall... 193 30 ... 255
Schlachter 193 30 ...
Others... 3,702 868 16,829 ...
Totals 3,895 898 16,829 752

ST. PAUL
Cattle Calves Hogs Sheep
Armour... 5,356 4,171 15,576 5,865
Bartusch 1,238 ...
Rifkin... 925 27 ...
Superior... 1,882 ...
Swift... 5,350 2,364 22,489 3,220
Others... 2,753 5,598 11,294 2,423
Totals 17,484 12,160 49,359 11,508

FORT WORTH
Cattle Calves Hogs Sheep
Armour... 998 1,040 989 3,211
Swift... 1,130 818 1,458 3,636
Morrell... 811 3 ...
City... 318 7 69 ...
Rosenthal 287 15 ...
Totals 3,544 1,883 2,466 6,847

TOTAL PACKER PURCHASES
Week ended Feb. 16 week
Cattle... 166,512 166,038 169,306
Hogs... 250,469 264,953 342,042
Sheep... 82,738 74,688 82,323

CORN BELT DIRECT TRADING

Des Moines, Feb. 20—Prices on hogs at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
120-180 lbs. \$14.15@16.50
180-240 lbs. 16.15@17.35
240-270 lbs. 16.00@17.20
270-300 lbs. 15.25@16.50
Sows, U.S. No. 1-3:
270-330 lbs. 15.75@16.50
330-400 lbs. 15.25@16.00
400-550 lbs. 13.75@15.50

Corn belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week	Last week	Last year
Feb. 14	57,000	48,500	49,000
Feb. 15	41,000	45,000	82,000
Feb. 16	28,000	28,000	45,000
Feb. 18	58,000	80,000	75,000
Feb. 19	51,000	73,000	65,000
Feb. 20	55,000	67,500	22,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Feb. 20 were as follows:

CATTLE: Cwt.
Steers, choice \$19.50@21.00
Steers, good 18.00@19.00
Heifers, choice 19.00@20.00
Heifers, good 17.00@18.50
Cows, util. & com'l. 11.00@13.00
Cows, can. & cut. 9.50@11.50
Bulls, util. & com'l. 14.00@16.00
Bulls, good (beef) 12.50@13.50
VEALERS:
Good & choice 21.00@25.50
Calves, gd. & ch. 14.00@20.00
HOGS, U.S. No. 1-3:
120/160 lbs. 13.25@15.00
160/180 lbs. 15.00@17.00
180/200 lbs. 16.75@17.40
200/220 lbs. 16.75@17.50
220/240 lbs. 16.50@17.40
240/270 lbs. 16.50@17.00
270/300 lbs. 16.25@16.75
300/330 lbs. 16.00@16.25
Sows, U.S. No. 1-3, 180/360 lbs. 15.25@16.00

LAMBS:
Gd. & ch. (wooled). 19.00@20.00
Gd. & ch. (shorn). 20.00 only

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Feb. 16, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,933	8,689	63,900	37,810
Baltimore, Philadelphia	8,359	1,674	32,694	32,694
Cin., Cleve., Detroit, Indpls.	20,994	8,200	120,889	14,000
Chicago Area	27,276	7,506	69,537	7,888
St. Paul-Wis. Areas ²	20,888	31,799	101,062	17,940
St. Louis Area ³	14,799	5,604	104,463	7,429
Sioux City-So. Dakota ⁴	18,072	...	55,720	13,562
Omaha	35,312	891	74,726	18,255
Kansas City	15,561	2,535	30,039	8,136
Iowa-So. Minnesota ⁵	31,485	13,772	285,094	35,148
Louisville, Evansville, Nashville, Memphis	9,485	7,457	58,594	...
Georgia-Alabama Area ⁶	6,141	2,423	37,767	...
St. Jo'ph., Wichita, Okla. City	19,696	3,304	50,135	12,965
Ft. Worth, Dallas, San Antonio	15,369	6,261	22,035	9,135
Denver, Ogden, Salt Lake City	16,926	694	15,160	27,000
Los Angeles, San Fran. Areas ⁷	26,076	3,680	31,172	28,119
Portland, Seattle, Spokane	6,942	491	16,043	4,286
GRAND TOTALS	315,314	103,180	1,159,036	248,219
Totals same week 1956	300,309	108,970	1,255,066	248,924

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wa. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁶Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended February 9, compared with the same time 1956 was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	UP to 1000 lbs.	Good and Choice	Good and Choice	Grade B ¹ Dressed	Grade B ¹ Dressed	Handyweight	Good	
Toronto	\$18.32	\$17.31	\$27.50	\$28.00	\$32.06	\$22.75	\$22.56	
Montreal	17.50	26.30	27.50	30.85	23.00	18.00	17.76	
Winnipeg	17.07	16.39	26.62	26.30	30.05	19.75	19.25	
Calgary	16.97	16.35	17.60	18.15	29.21	19.56	18.56	
Edmonton	16.80	15.85	22.00	21.75	29.50	20.10	19.85	
Leitchfield	16.90	16.25	18.00	19.50	29.35	19.00	17.37	
Pr. Albert	15.75	16.00	22.00	23.50	22.75	18.00	16.25	
Moose Jaw	16.00	16.10	17.00	...	27.75	18.00	...	
Saskatoon	15.70	16.00	23.00	21.50	27.75	18.00	17.00	
Regina	15.75	15.35	20.75	23.00	28.00	18.00	...	
Vancouver	17.50	17.20	20.40	

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during week ended February 15:

	Cattle	Calves	Hogs
Week ended February 15	3,193	866	19,468
Week previous (five days)	3,894	890	21,961
Corresponding week last year	3,556	821	15,438

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Feb. 20 were as follows:

CATTLE: Cwt.
Steers, choice \$19.00@20.00
Steers, good 17.00@18.50
Heifers, gd. & ch. 17.00@19.00
Cows, util. & com'l. 10.50@12.75
Cows, can. & cut. 9.00@10.50
Bulls, util. & com'l. 13.00@14.50
VEALERS:
Good & choice 19.00@23.00
Calves, gd. & ch. 16.25@17.50
HOGS, U.S. No. 1-3:
180/200 lbs. 16.75@17.50
200/220 lbs. 17.00@17.75
220/240 lbs. 17.00@18.00
240/270 lbs. 16.75@17.75
Sows, U.S. No. 1-3, 270/360 lbs. 15.75@16.25

LAMBS:
Good & prime 18.00@20.50
Choice (shorn) 19.25 only

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Feb. 20 were as follows:

CATTLE: Cwt.
Steers, prime \$21.25@23.50
Steers, choice 18.50@21.00
Steers, good 16.00@18.00
Heifers, choice 17.50@19.50
Heifers, good 15.50@17.50
Cows, can. & cut. 11.00@13.00
Bulls, cut. & com'l. 11.00@14.50
Bulls, good (beef) 12.00@13.50
HOGS, U.S. No. 1-3:
180/200 lbs. 17.25@17.75
200/220 lbs. 17.50@18.00
220/240 lbs. 17.25@18.00
240/270 lbs. 17.00@17.75
Sows, U.S. No. 1-3, 270/360 lbs. 16.00@16.50

LAMBS:
Good & ch. (wooled) 19.00@20.75
Good & ch. (shorn). 18.75@19.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended February 16, 1937, compared:

CATTLE

	Week Ended	Prev. Week	Cor.
Feb. 16	1936	1936	
Chicago	25,551	23,930	24,834
Kan. City	18,591	16,594	17,411
Omaha	31,330	28,294	30,507
E. St. Louis	9,588	9,694	4,465
St. Joseph	12,513	11,999	10,233
St. Paul	12,080	12,821	12,242
Wichita	5,106	4,885	5,073
New York & Jersey City	12,933	13,148	12,917
Ola. City	7,562	9,247	9,176
Cincinnati	4,591	3,997	4,428
Denver	11,947	13,580	15,085
St. Paul	14,731	15,298	16,238
Midwaukee	5,111	5,185	4,816
Totals	171,614	168,962	170,385

HOGS

Chicago	31,769	31,666	41,048
Kan. City	15,485	11,180	14,042
Omaha	49,143	44,930	69,154
E. St. Louis	55,673	45,923	46,759
St. Joseph	28,551	28,017	28,289
St. Paul	18,466	15,086	27,302
Wichita	5,668	4,259	11,359
New York & Jersey City	63,909	64,163	56,682
Ola. City	16,497	13,993	19,687
Cincinnati	15,449	12,543	16,167
Denver	10,462	10,226	10,370
St. Paul	38,065	39,880	61,202
Midwaukee	4,384	4,745	6,344
Totals	351,521	324,514	407,385

SHEEP

Chicago	5,615	5,427	3,266
Kan. City	4,874	4,286	4,956
Omaha	14,207	13,671	12,792
E. St. Louis	3,702	3,842	2,921
St. Joseph	9,236	6,490	10,017
St. Paul	4,232	3,834	3,622
Wichita	2,388	1,380	2,454
New York & Jersey City	37,570	42,681	41,754
Ola. City	4,131	4,247	5,252
Cincinnati	284	326	353
Denver	23,306	15,840	28,682
St. Paul	9,085	6,182	7,903
Midwaukee	1,503	1,672	1,411
Totals	120,133	100,878	120,583

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter. §Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Feb. 9:

CATTLE

	Week ended	Same week
Feb. 9	1936	1936
Western Canada	17,851	16,500
Eastern Canada	17,284	17,087
Totals	35,135	33,587

HOGS

Western Canada	50,443	60,266
Eastern Canada	56,061	65,949
Totals	106,504	126,215

SHEEP

Western Canada	4,808	3,848
Eastern Canada	3,590	3,244
Totals	8,398	7,092

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended Feb. 16:

	Cattle	Calves	Hogs	Sheep
Salable	161	22		
Total (incl. directs)	2,570	633	21,420	11,391
Prev. wk.				
Salable	200	26		
Total (incl. directs)	2,583	812	23,018	10,521

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 14	4,267	202	11,867	1,047
Feb. 15	1,206	152	6,064	1,014
Feb. 16	1,096	1	1,351	215
Feb. 18	27,637	383	9,179	5,091
Feb. 19	6,000	300	10,500	3,500
Feb. 20	14,000	300	8,500	3,000
*Week so far	47,637	983	28,179	11,591
Wk. ago	44,367	642	32,097	7,445
Yr. ago	40,312	1,023	31,559	5,590
2 years ago	35,371	1,475	37,580	11,060

*Including 553 cattle, 5,245 hogs and 1,026 sheep direct to packers.

SHIPMENTS

Feb. 14	3,482	20	1,431	449
Feb. 15	3,326	43	1,156	464
Feb. 16	39		570	
Feb. 18	8,016	29	2,041	1,468
Feb. 19	4,000		1,000	500
Feb. 20	7,900		2,000	1,000
Week so far	19,016	29	5,041	2,968
Wk. ago	19,246	96	4,474	1,684
Yr. ago	16,874	91	5,987	4,352
2 years ago	12,837	137	2,677	5,206

FEBRUARY RECEIPTS

	1937	1936
Cattle	143,210	127,430
Calves	4,626	4,265
Hogs	143,575	186,800
Sheep	94,223	35,550

FEBRUARY SHIPMENTS

	1937	1936
Cattle	68,358	62,439
Hogs	24,599	38,531
Sheep	11,036	17,441

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Feb. 20:

	Week ended	Week ended
Feb. 20	Feb. 13	Feb. 13
Packers' purch.	28,002	32,376
Shippers' purch.	7,511	7,147
Totals	35,513	39,523

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Feb. 15, with comparisons:

	Cattle	Hogs	Sheep
Week to date	266,000	459,000	154,000
Previous week	244,000	427,000	155,000
Same wk. 1936	272,000	553,000	155,000
1937 to date	1,813,000	3,065,000	1,127,000
1936 to date	1,858,000	4,163,000	1,112,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Feb. 14:

	Cattle	Calves	Hogs	Sheep
Los Ang.	7,250	550	1,150	85
N. P. land	2,400	310	1,535	1,740
San Fran.	600	110	1,100	3,200

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wed., Feb. 20 were as follows:

	Cwt.
Steers, gd. & ch.	\$19.00@21.00
Steers, stand. & gd.	15.00@19.00
Heifers, gd. & ch.	17.00@19.00
Cows, util. & com.	11.50@13.00
Cows, can. & cut.	9.50@11.50
Bulls, util. & com.	14.00@15.50
VEALERS:	
Choice & prime	27.00@28.00
Good & choice	24.00@27.00
Util. & stand.	16.00@23.00
HOGS, U.S. No. 1-3:	
180/200 lbs.	17.00@17.25
200/220 lbs.	17.00@17.50
220/240 lbs.	17.00@17.25
240/270 lbs.	16.75@17.00
Sows, U.S. No. 1-3:	
180/300 lbs.	15.25@15.50
Sows, U.S. No. 1-3:	
300/400 lbs.	15.00@15.25
LAMBS:	
Choice & prime	None quoted
Good & choice	21.00@21.50

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, February 19, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$14.00-15.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	15.00-16.25	None qtd.	None qtd.	None qtd.	\$15.75-16.25
160-180 lbs.	16.00-17.25	\$15.00-16.50	\$15.75-17.00	\$16.00-17.00	16.25-16.75
180-200 lbs.	17.25-17.75	16.00-17.50	16.75-17.35	16.75-17.50	16.50-17.75
200-220 lbs.	17.00-17.75	16.75-17.60	17.00-17.35	17.00-17.50	16.50-17.75
220-240 lbs.	16.75-17.75	16.75-17.50	17.00-17.35	16.75-17.25	16.50-17.75
240-270 lbs.	16.50-17.50	16.50-17.00	16.60-17.35	16.50-17.00	16.25-17.75
270-300 lbs.	16.25-16.75	16.35-16.65	16.25-17.00	16.25-16.75	16.00-16.75
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	15.50-16.75	14.50-16.50	15.25-16.25	15.50-16.50	15.25-16.00
SOWS:					
U.S. No. 1-3:					
180-270 lbs.	16.25 only	None qtd.	None qtd.	None qtd.	15.75-16.00
270-300 lbs.	16.25 only	None qtd.	16.00-16.25	None qtd.	15.75-16.00
300-330 lbs.	16.25 only	None qtd.	15.75-16.25	15.75-16.25	15.75-16.00
330-360 lbs.	16.00-16.25	16.00-16.25	15.75-16.25	15.75-16.25	15.75-16.00
360-400 lbs.	15.75-16.00	15.75-16.00	15.50-16.00	15.75-16.25	15.25-16.00
400-450 lbs.	15.50-15.75	15.50-16.00	15.25-15.75	15.25-16.00	15.25-15.75
450-550 lbs.	15.00-15.50	15.25-15.75	15.00-15.50	15.25-16.00	14.75-15.25
Boars & Stags, all wts.	11.00-12.00	10.00-11.50	10.00-11.00	None qtd.	None qtd.

SLAUGHTER CATTLE & CALVES:

STEERS:

	Prime:				
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	21.50-23.75	20.50-22.50	None qtd.	None qtd.
1100-1300 lbs.	None qtd.	21.50-24.50	20.00-22.50	21.75-23.25	None qtd.
1300-1500 lbs.	None qtd.	21.00-24.50	19.75-22.00	21.25-23.00	None qtd.
Choice:					
700-900 lbs.	None qtd.	19.50-21.00	18.75-20.50	None qtd.	19.00-20.50
900-1100 lbs.	20.00-21.00	19.50-21.00	18.75-20.50	18.50-20.50	19.00-21.00
1100-1300 lbs.	20.00-21.00	19.00-22.00	18.50-20.50	18.50-21.00	19.50-21.00
1300-1500 lbs.	19.50-20.50	18.75-21.25	18.00-20.00	18.50-21.00	19.00-21.00
Good:					
700-900 lbs.	18.00-19.00	18.00-19.50	17.25-18.75	16.50-17.50	18.00-18.50
900-1100 lbs.	18.50-19.50	17.75-19.50	17.00-18.75	16.00-17.50	18.00-18.50
1100-1300 lbs.	18.50-19.50	17.50-19.00	16.75-18.75	15.75-17.25	15.50-18.00

Standard, all wts.	16.00-17.50	15.50-17.50	15.00-17.25	14.50-16.50	14.00-15.50
Utility, all wts.	14.00-16.00	13.50-15.50	13.00-15.00	13.00-14.50	12.50-14.00

HEIFERS:

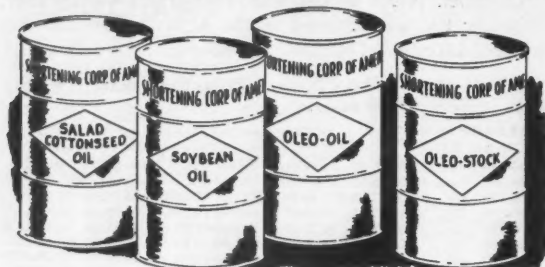
Prime:					
600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	20.50-22.00	None qtd.	19.25 only	None qtd.
Choice:					
600-800 lbs.	18.50-20.00	18.50-20.50	18.50-20.00	17.50-19.00	18.00-18.50
800-1000 lbs.	18.50-20.00	18.50-20.50	18.50-20.00	17.50-19.00	18.50-19.00
Good:					
500-700 lbs.	16.50-18.00	17.00-18.50	16.50-18.50	15.75-17.00	15.50-17.00
700-900 lbs.	16.50-18.00	17.00-18.50	16.00-18.50	15.50-17.00	15.50-17.00
Standard, all wts.	16.00-17.50	15.00-16.50	14.00-15.50	14.25-16.00	14.00-15.50
Utility, all wts.	14.00-16.00	13.00-15.00	12.50-14.00	12.50-14.25	12.00-14.00

COWS:

Commercial, all wts.	12.00-13.00	12.00-13.25	12.00-13.00	12.00-13.00	12.00-13.00
Utility, all wts.	11.00-12.00	10.75-12.00	10.50-12.00	11.00-12.00	11.00-12.00
Can. & cut., all wts.	8.00-11.00	9.00-11.50	9.00-11.00	10.00-10.75	9.50-10.50

BULLS (Yrli. Excl.) All Weights:					
Good	None qtd.	None qtd.	None qtd.	None qtd.	12.00-13.00
Commercial	14.00-15.00	15.75-16.50	13.50-14.50	14.00-15.00	12.00-13.0

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